FOUR DEAD IN OHIO: Kent State 40 Years Later

AN ORAL HISTORY BY LINDA VACCARIELLO

Cincinnati

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BY POLK LAFFOON IV

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TANO BISTRO: UPSCALE DINING COMES TO LOVELAND

BY DONNA COVRETT

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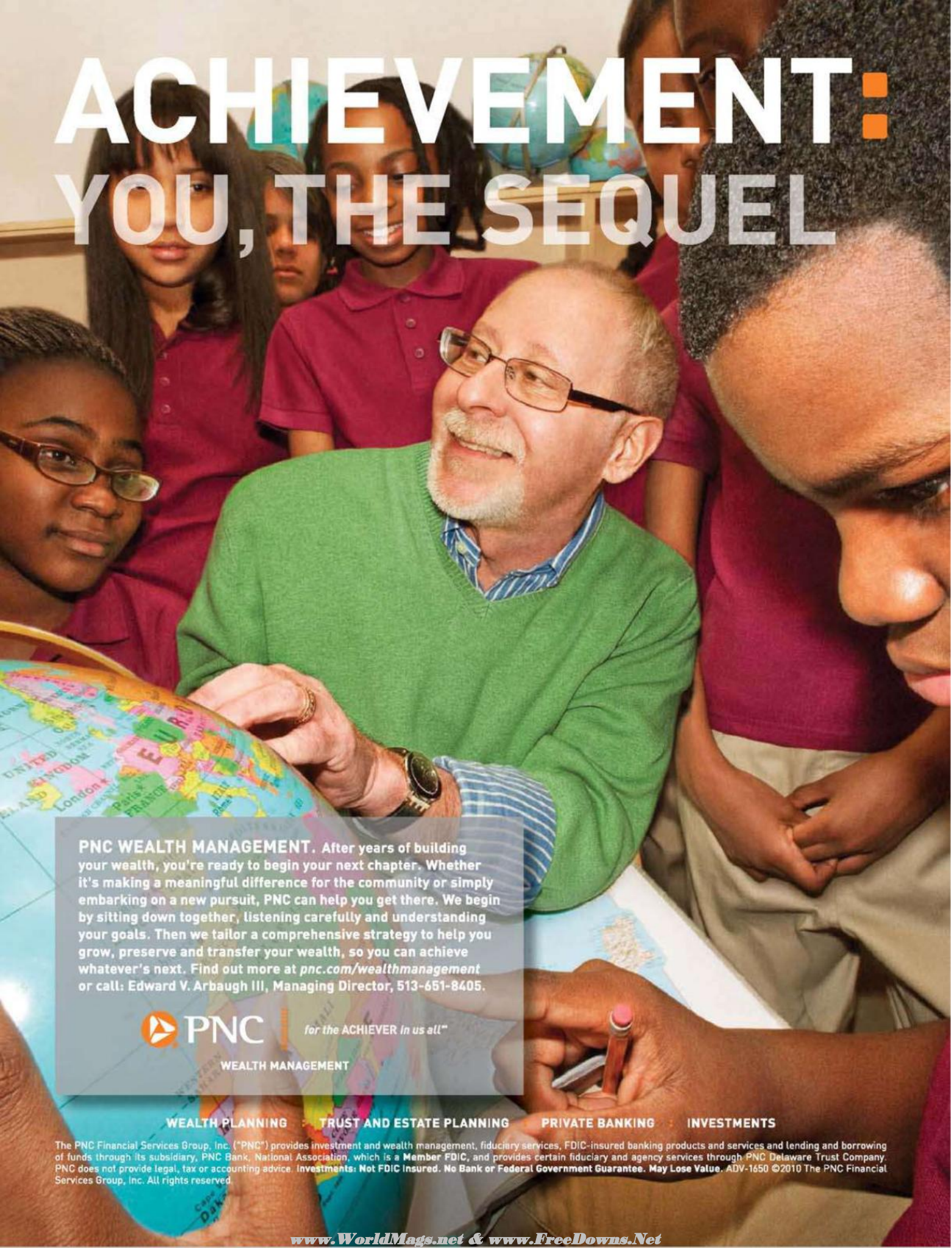

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88 **THE WAY SHE LIVES NOW**
It's not just a stage: With two books under her belt and a third on the way, Cincinnati-born screenwriter/playwright Theresa Rebeck is a novelist now, too. The gritty pen behind countless episodes of *NYPD Blue* and witty plays like *Bad Dates* recounts her journey to the land of Dickens and Trollope. Sounds like it's an extended stay.
BY JASON COHEN

92 **MAY DAY**
On May 4, 1970, Ohio National Guardsmen fired into a crowd at an anti-war rally, killing and wounding unarmed students. Those who experienced it up close and at a distance remember the bloody events at Kent State University that echoed around the nation and still resonate today. An oral history.
BY LINDA VACCARIELLO

76 COLD BEER HERE

Cart home a growler from Mt. Carmel Brewery, grab a bottle from the Bevador at The Comet, or settle in with a pint pulled at Nicholson's. We've found great sources for all things beer, from premium pony kegs to homebrew gear to tips on tasting. ***PLUS***: Can Greg Hardman and his Moerlein Lager House bring back a golden age of Zinzinnati beer? A reflection on kegs, kids, and Little Kings. BY BOB DRIEHAUS

BEER DAVE RECOMMENDS
This glass of Christian Moerlein Emancipator Doppelbock is one of "Beer Dave" Gausepohl's top five local brews. "During the Lenten season, monks would brew bigger, heavier, darker beers to help them sustain the 40-day fast," he says. "It's where 'liquid bread' came from." For the rest of his picks, see page 80.

PHOTOGRAPH BY RYAN KURTZ

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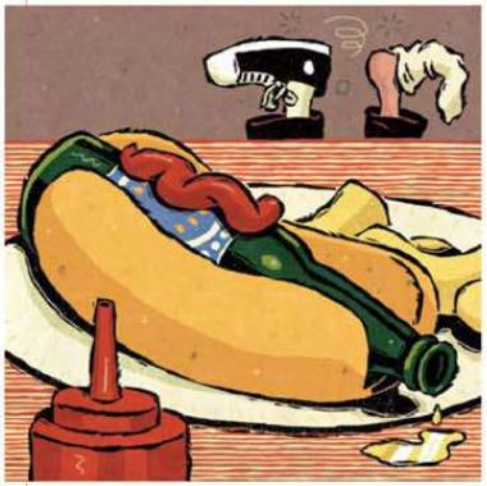

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We built this city on bock & ale

COVER: Photograph by Ryan Kurtz; retouching by Patrick White

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Web Exclusive

Can't get enough beer? After you've read "Cold Beer Here" (page 76) visit our Web site for a list of local beer blogs where you can learn more about the sudsy stuff.

Quotable Notables

Read the full Q&A with chef, author, and television host Anthony Bourdain, interviewed by Donna Covrett.

Catch Up

"The Way She Lives Now" (page 88) isn't the first story contributing writer Jason Cohen has written about local playwright/novelist Theresa Rebeck. Back in February 2005, when Rebeck's *Bad Dates* was running at Playhouse in the Park, Cohen talked to her about her first hometown production. Read "Cincinnati Kid: Theresa Rebeck" on our Web site.

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Contributors

Bob Driehaus

With Cincinnati's strong German heritage, its no surprise Porkopolis also has a brewing tradition that dates back to the early 1800s. Breweries with names like Hauck, Moerlein, and Wiedemann churned out oceans of suds, but those glory days are long gone. In "Hudy Dreams" (page 79), **BOB DRIEHAUS** explores our brewing traditions through the story of one man—Greg Hardman, owner of Christian Moerlein Brewing Company—and his mission to once again make the Queen City synonymous with beer. "Hardman has tapped into a trend of young drinkers embracing old-school domestic beers," Driehaus says. "Now, the Cincy beers are retro cool." Driehaus, a Cincinnati native, works as a freelance journalist for *The New York Times* and enjoys Moerlein OTR Ale.

Caitlin Barnett

Even as an intern, **CAITLIN BARNETT**'s enthusiasm for beer was obvious. (Um, we mean that in the best possible way.) So we weren't surprised when the prospect of interviewing local home brewers for "Cold Beer Here" (page 76) thrilled her. "As a writer, this assignment was an absolute dream, because it combined my greatest obsessions: words and brews," Barnett says. She hopes to show readers that brewing is a hobby that bridges the gap between creativity and science. When she's not out discovering the next great American beer, Barnett works as a junior copywriter for Barefoot Proximity.

Howard Ruffner

Photographer **HOWARD RUFFNER** could never have predicted the events that unfolded at Kent State University on May 4, 1970 ("May Day" by Linda Vaccariello, page 118). But as gunfire and tear gas exploded around him that day, Ruffner did his job, carrying out an assignment for *Life* magazine. "The story needs a beginning, middle, and end," Ruffner says. "The job of the photojournalist isn't over until the event or activity has come to its conclusion."

Linda Vaccariello

In "May Day" (page 118), Executive Editor **LINDA VACCARIELLO** interviews the survivors, parents, educators, and officials who were caught up in the Kent State tragedy 40 years ago this month. As Vaccariello reminds us, it was a defining moment. "I can remember *exactly* what I was doing when I heard about it," says Vaccariello, then a sophomore at Baldwin-Wallace College in Berea, Ohio. "It was a really beautiful day, and I was sitting on the roof of my dorm. I simply didn't believe it."

LEFT PHOTOGRAPH BY JONATHAN WILLIS

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6 ways to freshen up after a dreary winter.

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Design tips from 3 interior transformations.

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DESIGNER DOS AND DON'TS
Follow these guidelines for foolproof room renovations.

THE OUTDOOR LIVING CHECKLIST
Are you ready to move the party outside for the summer? We'll help you get there.

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PHOTOS (BOTTOM LEFT) BY RYAN KURTZ, (BOTTOM RIGHT) COURTESY OF SHANAHAN WILDERMUTH INTERIORS

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Dr. Shalini Gupta
M.D. Harvard Medical School

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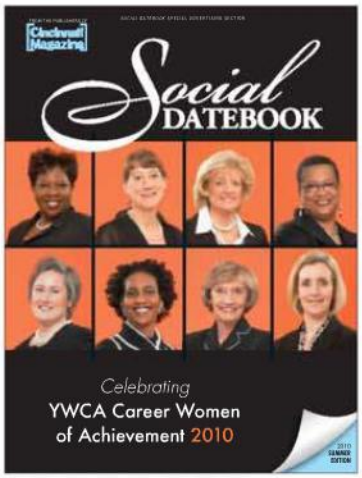

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Letter from the Editor

When I was in high school and college, there was a drinking game called Thumper that, I must confess, I rather enjoyed. As drinking games go, it was pretty physical, requiring quick wits more than dexterity. The set-up: A group gathers around a table. Each person has their own unique "sign"—basically a gesture that was sometimes obscene but more often just absurdly complex and utterly meaningless. The game started with everyone pounding their hands on the table like it was a giant bongo drum (hence "thumper," I guess) and shouting a series of arcane rules: "What's the name of the game?!" *Thumper!* "How do you play?!" *Signs!* "What kind of signs?!" *Dirty signs!* "How dirty?!" You get the idea. Then somebody started by gesturing their own sign followed by someone else's as fast as possible. You lost if you missed your cue, mistook someone else's sign as your own and jumped the gun, or just stood there, bleary, dumbfounded, and/or oblivious to the fact that someone had just invoked your sign. Losers had to take a drink. Everyone lost at some point.

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"Cold Beer Here"

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"Hudy Dreams," by Bob Driehaus

Why am I telling you this? Because I'm a sad little man on deadline, wallowing in bittersweet nostalgia? Well, yes. But also because one of my favorite rules ("What's the best receptacle to drink beer out of?!" *A BUCKET!*) came into being because of a promotional gimmick that someone at the Schoenling Brewing Company cooked up in the mid-1980s: the Little Kings Beer Pail. We just called it a bucket, but it was brilliant and it served its purpose well. The good news here is that after a long, unjust hiatus, Little Kings Cream Ale is back. You can buy the little green bottles in stores, and it can even be found on tap in some of our city's more enlightened saloons. The even better news is that Little Kings did not return alone; Hudy Delight, Hudy 14-K, Burger, and a host of craftier beers under the Christian Moerlein label are also back. For all of this, we have Greg Hardman, one of the most dedicated, beer-obsessed humans on the planet, to thank. Bob Driehaus, who profiles Hardman in this issue while also delving into his own family's obsession with the precious lagers of Hudepohl, makes it clear that reviving these dormant labels is not just a savvy business move but something of a quest. Hardman doesn't merely want to sell these beers, he wants to restore them to a place of civic glory.

To which we say: Cheers! But Hardman isn't alone, as our extensive cover story on the local beer scene shows. Suddenly, beer enthusiasts are everywhere. New microbreweries, homebrewers proliferating like rabbits, and a long list of well-stocked beer stores and well-curated bars and restaurants seem to be pointing us toward another golden age. Lucky us. Now, if we could just get everyone to drink out of buckets again, all would be right with the world.

Jay Stowe
Editor

PHOTOGRAPH BY RYAN KURTZ

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Feedback

> As a native of Louisiana, I must correct your description of the Creole holy trinity. [It] is not, as you say, peppers, onions, and garlic, but bell peppers, onion, and celery. For the love of gumbo, *cher*, let's get it right!

First You Make a Roux...

My husband and I love your annual Best Restaurants guide ["Where to Eat Now," by Donna Covrett, March]. In fact, he's a little fanatical about making sure we've visited each and every establishment on the list. As a native of Louisiana, though, I must correct your description of the Creole holy trinity, included in your review of Virgils Café. The traditional holy trinity is not, as you say, peppers, onions, and garlic, but bell peppers, onion, and celery. For the love of gumbo, *cher*, let's get it right!

Christine Guillory
Wyoming

This last issue of *Cincinnati Magazine* discussing restaurants is not too different than others that have preceded it. I do not know the antecedents of your food editor, but she seems to be impressed by ornateness rather than simplicity. I find that the restaurants chosen, while good, are perhaps somewhat "ornate" or "putting on a show." I'm sure you disagree, but this is my reaction. Let's not be too impressed with the cuisine offered Cincinnatians—which, while adequate, could be considerably better.

Benjamin L. Pritz
Hyde Park

What's Eating You?

I had to comment on Steve Kissing's March Odd Man Out ["Oh, Shut Your Pie Hole"]. I'm a foodie but I can also appreciate the amazingness of a corn dog and I think I can buy and grill my own steak and spend the extra $90 on new shoes! So Steve isn't alone—even some of us foodies get tired of the pomp and circumstance.

Heather Willard
www.thefoodhussy.com
Pleasant Ridge

Back in the Daze

I remember well the Hob-Nob ["Let the Good Times Roll," by Jack Heffron, March]. It was so crowded that people stood shoulder to shoulder waiting for a table. The piano man was great and we all knew the words to the music, and of course sang along. Also, there was a great classy restaurant—Guidaro's—farther west along Harrison Avenue, and the best steaks in Cincinnati across the street near Boudinot: The Window Garden. Ah yes, good memories.

Patricia Strunk
Loveland

Proust Liked Steamed Bagels, Too

I could see, smell, and taste Oxford's Bagel & Deli Shop ["The Night Kitchen," by Nancy Averett, March]. As a Miami alumnus and long-time Oxford resident, it made me homesick. Bagel & Deli is an institution without being institutional, an oasis of uniqueness in a place known for its conformity. Ned Stephenson and Gary Franks have resisted the growing trend of chain restaurants that have infested Oxford and have helped preserve a special place for all Miamians and Oxonians to come home to for some real comfort food. One Greek, extra feta to go, please!

Chris Maraschiello, Miami '88
Hamilton

Hasenpfeffer, Incorporated

In the March Dr. Know, "Hungry for Answers" asks "Where's the hasenpfeffer?" I can tell you it's at Mecklenburg Gardens on Highland Avenue. I just had some there the other day.

Carl Lerch
College Hill

Doing the Bunny Hop

I was happy to read that Dr. Know had an opportunity to visit the Playboy Club in Cincinnati, though I'm afraid he may misremember the setting a bit [Dr. Know, February].

I was a Keyholder in the '70s and worked at the Cincinnati club in the early

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'80s. The Playboy Club was 10,800 square feet, spanning the entire eighth floor of the building, with seating for approximately 300 patrons in the dining areas alone, meaning it was substantially larger than a "mildly prosperous defense attorney's suite." As the most successful nightclub chain in history, there has never been any need for smoke, mirrors, or plastic lanterns to set the scene. I hope the doctor has an opportunity to visit the Playboy Club in Las Vegas to reevaluate his opinion of the franchise, and to enjoy the definitive nightlife experience—complete with white pompoms bobbing in the air!

Michael Dannhauser
Senior Vice President, Corporate Controller
Playboy Enterprises

Dr. Know dismissed Cincinnati's Playboy Club as a ho-hum curiosity of the disco era. Not so! The club had a 20-year run; that alone is testament to its popularity. Those cute young bunnies certainly drew people in, but great service kept them coming back. Members and their guests were treated to entertainment from the likes of Don Rickles and food that consistently won rave reviews from critics. Its many members included millionaire power brokers to ordinary suburbanites.

The club provided well-paying jobs and was an important part of the vibrant restaurant scene that Cincinnati enjoyed in the '60s and '70s. Anyone who *really* knows will set Dr. Know straight. How do I know? I was proud to be executive chef for Playboy and the chef at the Cincinnati club from the day it opened in September 1963 until it closed in October of 1983.

Bill Porter
Bond Hill

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Jim Fiscus *for* ESPN The Magazine

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What it proves, once again, is that a new medium doesn't necessarily displace an existing one. Just as movies didn't kill radio. Just as TV didn't kill movies. An established medium can continue to flourish so long as it continues to offer a unique experience. And, as reader loyalty and growth demonstrate, magazines do.

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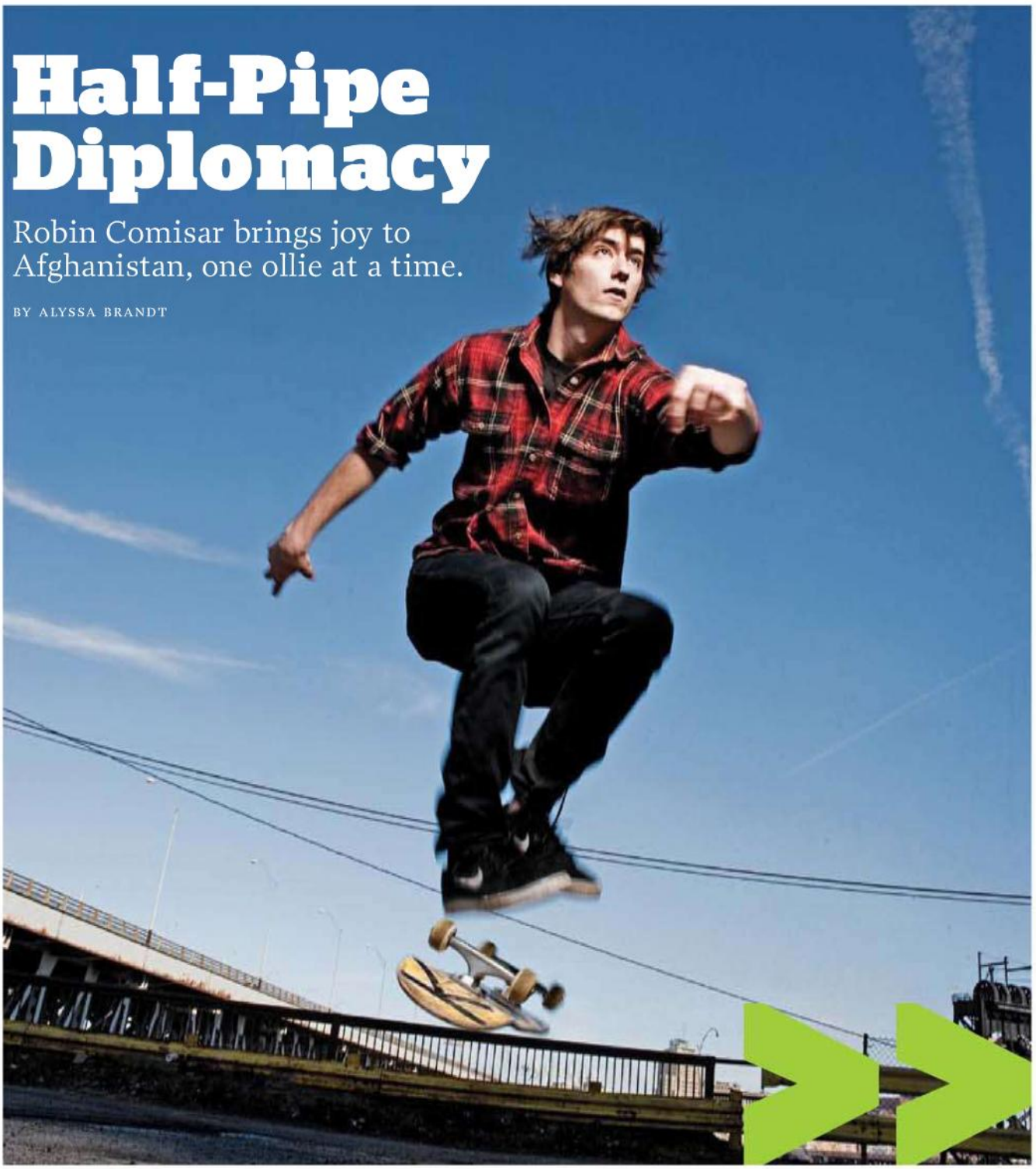
Half-Pipe Diplomacy

Robin Comisar brings joy to Afghanistan, one ollie at a time.

BY ALYSSA BRANDT



PHOTOGRAPH BY ERIC MULL

"Nothing can prepare you for Afghanistan. I'd never been anywhere where there are random explosions in the city." —Frontlines 24

"Except when loading the Buick Regals of Green Twp., the Anderson ferry is churning through Kentucky waters." —Dr. Know 26

"Chad Ochocinco is bouncing to Kings of Leon so hard that he almost crashed his car!" —Venture Capital 30

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THRASHER INTERNATIONAL

China Air
During a 2009 teaching fellowship in rural Xinxiang, China, Comisar traveled to Shanghai and spent the day at the world's largest skatepark. "It was absolutely vacant," he says. "I spent the entire day there."

End-over
Since the October 2009 opening of their indoor skate-park in Kabul, Skateistan has amassed a wait list of more than 500 kids.

Sausage Grind
As the son of Maisonette owner Nat, Robin Comisar had serious kitchen cred in Kabul. "I made everything from stir-fry to Cincinnati chili. It was a vegetarian chili since I didn't really trust the meat."

Drop In
To read Comisar's blog entries from Kabul, go to www.shredplomacy.blogspot.com. To learn more about Skateistan, go to www.skateistan.org

PHOTOGRAPH BY ERIC MULL

Growing up amid the comfort and affluence of Terrace Park, the only serious dangers faced by young master Robin Comisar involved awkward landings on his skateboard in the village green. The mop-headed boy grew up peacefully enough there, shredding on his board through town or at local skateparks like Milford's Miami Meadows. He attended Mariemont High School, and later this year, is set to graduate from Oberlin with a double major in Chinese and economics. He's a good kid. From a good home.

Then, one day this past January, Comisar packed his board and shipped himself off to Kabul, Afghanistan, the capital city that has been the center of violent suicide bombings throughout the past nine years of war. Comisar wasn't there to fight; he was there to teach, for a month, at Skateistan, a coeducational nonprofit skateboarding school. So, what's a nice boy like him doing in a place like that?

"In 2009, I did an internship for the Asia Society in New York. I read an article in *The New York Times* about Oliver Percovich, who was skateboarding around the city trying to get kids involved in Skateistan. I found his e-mail, sent my résumé, and I've been working for them ever since," Comisar says. Simple as that.

Founded by Percovich in 2009, Skateistan's skate school is built on the idea that most kids in Kabul have never really had a chance to *be* kids. Unlike Comisar's comfortable upbringing (he's the son of former Maisonette owner Nat Comisar), kids in Kabul face the harsh reality of violence, kidnapping, narcotics, and daily deprivation. "A lot of the kids had never taken a hot shower in their lives," Comisar says. "Some of the girls, the first thing they'd do when they came to the park was go to the bathroom and wash their faces. They would have the female instructors touch their faces and they would be beaming, but you could see the ring of dirt around their necks where they'd stopped washing."

Skateistan's 12-week curriculum mixes classroom lessons with plenty of board time at its newly constructed indoor skate park. While Tony Hawk and Shaun White may be cultural icons for American youth, most of the kids at Skateistan had neither seen nor heard of skateboarding. Ever. Not that they were afraid. In fact, because of the high level of stress they deal with every day, the Afghani children showed little fear. "[They] were much more willing to try things that were way outside of their comfort zone," Comisar says. "The boys' classes at the skate park were outrageous, they were so excited. The girls would be more timid and take their time, but they progressed just as much as the boys. Girls aren't

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allowed to ride bikes in Afghanistan, but there's nothing about skateboarding, so we tried to use that as kind of a loophole."

Comisar kept his family in the dark about his decision to go to Kabul. "I didn't tell them until about two weeks before I left," he says. "My parents are consummate worriers. They were a little bit fussy, but they understood my motive. They were as supportive as they could have been." His parents had good reason to be concerned. Comisar traveled alone, flying first to Kuwait, and then onto Kabul aboard Safi and Afghan airlines. In Kabul, occasional power failures and spotty Internet service made communication difficult. And then there were the bombs. There were weekly explosions and rocket fire, and on January 18, a deadly attack on a market near the presidential palace, which killed five and wounded 71 people.

"I thought I was prepared going into it, but there's nothing that can prepare you for working in Afghanistan," Comisar says. "I'd never been anywhere where there are random explosions in the city, where you're under a legitimate threat from something you can't control."

Comisar blogged from Kabul about his experiences, including the attack on the nearby market. If he was to sublimate his parents' fear, he'd have to start with his own. Even before he'd experienced the city's beauty and violence, or the rewards of teaching Afghani kids to skate, Comisar struggled with doubt. After departing the states and reaching the Kuwait airport on the first leg of the trip, "I thought I'd made a mistake," he admits. "I was scared to sit with my back to a window."

A month later, during a 10-hour layover in Kuwait on the way home, Comisar slept in an airport McDonald's next to a group of Hajik men, more relaxed and informed about the Middle East. "The people are easily the most generous I've ever met and there are a lot of bright personalities," he says. "Despite the squalor, there is a huge deal of hope." And now, a few kids who can shred.

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Your Q.C. Conundrums, Answered

Dr. Know

Why Cincinnatus? Is the Anderson Ferry a Kentucky business? How could a mango be a pepper?

Cincinnati was named after the Roman emperor Cincinnatus, correct? What was so remarkable about him that he got a city named in his honor?

—Curious in Dayton

Dear Curious:

Well, actually, no. Cincinnati was named for the Society of the Cincinnati, a sort of club formed by American and French officers of the Revolutionary War when the war ended but Amvets posts hadn't yet been invented. (Dr. Know will hear from the Society about referring to the Society as a club. A day without rattling cages is a day without sunshine for the Doctor.) Amongst the veterans' number was the pushy and not very capable General Arthur St. Clair, whose assignment to Ft. Washington in the Northwest Territories brought his august self to Losantiville, the original name of our little slice of Eden. General St. Clair was wrong about a lot of things, but he was right about not calling the soon-to-be-great city Losantiville, a dreadful name for a city of any size. "Gads," he said. "Call the place Cincinnati." The cowed but relieved locals did.

Now, the Society of the Cincinnati was indeed named after Lucius Quinctius Cincinnatus, so you get some points there. But L.Q. Cincinnatus was not an emperor, he was a dictator, which in pre-Mussolini Italy was an OK thing to be. He was dictator because the Roman Senate was not up to the job of repelling the barbarian menace of the day and needed someone who could actually make decisions to do the heavy lifting, not unlike the way Cincinnati City Council habitually calls in corporate tough guys to handle tasks that are beyond their very, very modest capabilities. Cincinnatus got the dictator call twice, and both times, after cleaning up the senatorial mess, went famously back to plow his little suburban farm rather than hang onto the dictatorship. This was and is most unusual in any epoch, so it is not surprising that he was held up as a paragon of civic virtue by generations of Romans and Roman admirers. The American revolutionary officers liked to think that they were spiritual descendants of L.Q., although where the financially embarrassed Cincinnatus actually did his own plowing, the American officers had enslaved Africans and indentured Irishmen to bust the sod. But you get the point.

There is a charmingly dorky statue of the dictator down by the river near the Serpentine Wall. It has not done a lot for local civic virtue, but one can always hope.

Is the Anderson Ferry an Ohio business or a Kentucky corporation—or both?

—Nosy on the North Bank

Dear Nosy:

You do know, don't you, that the Ohio River, from West Virginia to Illinois, belongs mostly to the great Commonwealth of Kentucky? Of course you do. There was that disastrous 1980 Supreme Court decision that fixed the northern boundary of the Commonwealth at the 1793 low water line, but the Doctor, whose roots reach deep into the Bluegrass, believes future Supremes will undo that mischief. So, except when it is beached on the Delhi shore to load up the Buick Regals of Green Township, the ferry is churning through

ILLUSTRATION BY LARS LEETARU / (OPPOSITE) PHOTOGRAPH BY RYAN KURTZ

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Kentucky waters. The Doctor would not dream of asking the owners where they might be paying such taxes as they feel they must pay, and thinks it beyond Nosy of you to pry into such personal business.

My elderly neighbor calls green peppers "mangoes." The produce manager at my grocery store says it's a local thing. How'd that happen?

—Puzzled in The Fruit Aisle

Dear Puzzled:

No wonder you're befuddled. You need to be in The Veg Aisle, where mangoes rest alongside their peppery relatives. Your elderly neighbor preserves a quaint misunderstanding. Mangoes (the south Asian fruit) first arrived in the 17th century English-speaking world on pre-refrigerated sailing ships in a pickled state. Mangoes and pickling were thought to go so closely together that any pickled dish could be called a mango, including a popular "mango" of bell peppers stuffed with cabbage. Here in our odd but dearly beloved linguistic island, we hang onto old expressions rather longer than other cities. It will be a dark day at Findlay Market when the last hand-lettered, crayon-on-corrugated-cardboard "mango" sign is superceded by a bland corporate "green pepper" notice.

Linguistic history having been settled, Dr. Know must add that he himself does not refer to bell peppers as mangoes, although he approves of the usage. He prefers to speak of them as pepperoni in order to break Americans of the wretched practice of referring to pizza with salami as "pepperoni pizza," which is not at all charming. It is just wrong.

Dr. Know is Albert Pyle. He is not a real doctor, but he is executive director of the Mercantile Library. Curious about the city's peculiarities? Submit your question by mail or e-mail Dr. Know at drknow@cincinnatimagazine.com.

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What's Happening 05/10

1 CONCRETE JUNGLE The business-casual humdrum of the Fountain Square noon hour gets a little wilder during ***Cincinnati Zoo Day*** as furry, scaly, feathery, and prickly guests come to visit. Plus, there'll be animals too! **May 14** *on Fountain Square*

2 TWYLA'S ROOM A far cry from traditional, *Swan Lake*-like ballet, famed choreographer Twyla Tharp's ***In the Upper Room*** wows with an edgy and dynamic display of the body's athletic abilities through explosive, unpredictable dance. Music by Philip Glass. **May 7 & 8** *at Aronoff Center for the Arts*

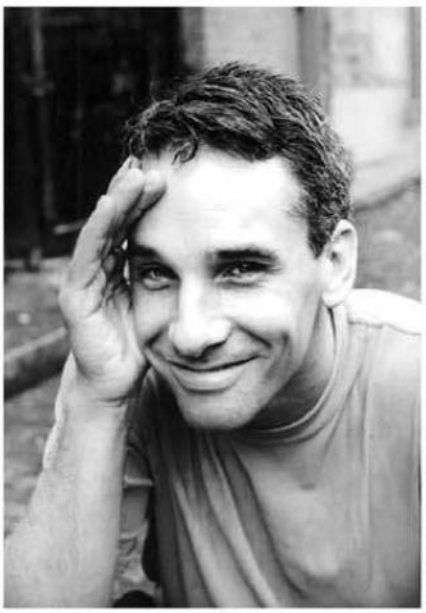
3 OCTOBER FORECAST The baseball gods have aligned the stars: the ***Cincinnati Reds*** face all their division rivals (Chicago Cubs, St. Louis Cardinals, Houston Astros, and Pittsburgh Pirates) at home this month. Play ball! **May 3–30** *at Great American Ball Park*

4 RABBITS & KINGS Scottish alt-rockers ***Frightened Rabbit*** support a sunnier-than-usual release, *The Winter of Mixed Drinks*, boasting a new bandmate to power up the album. For a different vibe, ***Sharon Jones and the Dap-Kings*** (that's Ms. Jones above) take some Brooklyn soul on the road with their fourth studio album, *I Learned the Hard Way*. **May 6 and 17** *at Southgate House*

5 MONARCHS RULE Spring is aflutter at the 15th annual ***International Butterfly Show,*** featuring *Butterflies of Japan*. Exotic, free-flight butterflies roam a showroom adorned with cherry blossoms and bonsai trees. **Thru June 20** *at Krohn Conservatory*

6 CALLING ALL WHOS! He rhymed of cats and hats and ham—the famous scribe of "Sam, I Am." Check out Theodor Seuss Geisel's creative ambitions at ***The Art of Dr. Seuss: A Retrospective Exhibition.*** **May 1–June 5** *at Malton Gallery*

7 PORK GRIND The big kahuna of Cincinnati athletic events soars into town: the notoriously hilly ***Flying Pig Marathon.*** For the not-so-hard-core (or those who simply want to "participate"), shorter runs, walks, and relays are part of the festivities. **May 2** *at Mehring Way*



8 GET BACK, ZAK Cincinnati-kid-turned-Grammy-nominated-children's-entertainer ***Zak Morgan*** meets The Great Morsellini in "The Magic Ingredient," a crowd-pleasing quest to decipher right and wrong. A performance of tunes, storytelling, and plenty of moral goodness. **May 16** *at 20th Century Theatre*

4 PHOTOGRAPH BY STEVEN DEWALL / 5 COURTESY KROHN CONSERVATORY, PHOTOGRAPH BY GARY KESSLER / 6 COURTESY MALTON ART GALLERY / 7 COURTESY GAME DAY COMMUNICATIONS / 8 PHOTOGRAPH BY MICHAEL WILSON

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Biz Book Briefs

» ***How it works:*** Edited by former *Cincinnati Enquirer* business reporter John Eckberg, this app provides inspirational anecdotes and "problem-solving answers" to all of your workforce questions. ***Why you need this:*** Because it can't hurt to know what the CEO of Nucor Steel has to say about illegal trading practices.

Pocket Trainer

» ***How it works:*** Another app by Stephen Burns, this one provides a series of customized fitness goals and videos to show you how to achieve them. Set up your profile, follow your program, get pumped. ***Why you need this:*** Because your phone won't act disappointed about your lethargy.

Off Leash

» ***How it works:*** A product of P&G's Eukanuba brand, this app pinpoints your exact location, lists the five nearest leash-free dog parks, and provides directions. ***Why you need this***: If you're interested in dating, Google the phrase "we met at a dog park." If you're hitched, too bad, this app's for the dog.

MultiCam Cincinnati

» ***How it works:*** This app uses web cams provided by the Ohio Department of Transportation and the Kentucky Transportation Cabinet to show you traffic conditions. ***Why you need this:*** Because you live and work downtown and viewing Tri-state gridlock is kind of a pastime.

RunPee

» ***How it works:*** Bengal Jordan Palmer, co-founder of Rock Software, helped create this app that tells you when to take a pee break during a movie. ***Why you need this:*** Because you know in *Avatar* when the Colonel talks about the tree of souls and Jake's leg surgery? You coulda peed then.

CinStages

» ***How it works:*** Provides instant news and production info for regional performing arts events, including reviews, dates, times, and ticket information. ***Why you need this***: Because despite your better judgment, you know that next Christmas you're going to go see *The Nutcracker* for the 19th time.

i Took This On My Phone

» ***How it works:*** A product of local tech entrepreneur Stephen Burns, this app allows you to wirelessly upload photos from your phone to itookthisonmyphone.com or share on social networking sites like Facebook. ***Why you need this:*** Because we are just sitting here waiting for more pictures of your cat.

Chad Ochocinco Experience

» ***How it works:*** Another Rock Software app, this one lets users submit questions to Chad Ochocinco, follow his Twitter feed, and locate him instantly on a map or see what music he's listening to. ***Why you need this:*** Because Chad is bouncing to Kings of Leon so hard that he almost crashed his car!

Did I?

» ***How it works:*** Created by University of Cincinnati early childhood education professor David Kuschner, this app helps you keeps tabs on small, daily goals, like calling your mom. ***Why you need this***: Because you need to drink water. Did you drink water today? Did you check it off of your list? Did you?

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RADAR

edited by KATHERINE L. SONTAG & AMANDA BOYD WALTERS

watch the birdie

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1. Evertan Designer Series zebra print women's glove, $18 (Alternate Golf Shot, Blue Ash, 513-979-4395)

2. Odyssey men's White Ice 2-Ball putter, $179.99 (Golf Galaxy, Eastgate 513-947-0900)

3. Street Premiere purple men's golf shoes, $130 (Ecco, Kenwood Towne Centre, 513-891-3226)

4. J. Lindeberg men's striped detail cardigan, $230 (The Wardrobe, Madeira, 513-271-4800)

5. Tiffany & Co. golf club charm with round brilliant diamonds in 18k yellow and white gold, $1,500 (Tiffany & Co., downtown, 513-721-2022)

6. Fore Axel & Hudson boys' khaki driver cap, $22; Fore Axel & Hudson boys' navy stripe polo, $35 (The Spotted Goose, Oakley 513-351-9600)

7. Aerogreen Como women's golf shoe, $210 (Alternate Golf Shot)

8. SkyCaddie SG5 GPS Rangefinder, $299.99 (Golf Galaxy)

9. Ogio Onslaught Ninja Stand golf bag, $180 (Alternate Golf Shot)

PHOTOGRAPHS BY RYAN KURTZ. SOURCED AND STYLED BY ALYSSA BRANDT

www.WorldMags.net & www.FreeDowns.Net

June 19 90th Anniversary Gala Concert
June 23 and 26 Die Meistersinger von Nürnberg
July 7 and 10 Otello
July 21, 23, and 25 La Bohème

Tickets on sale April 19.

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www.cincinnatiopera.org

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CINCINNATI OPERA

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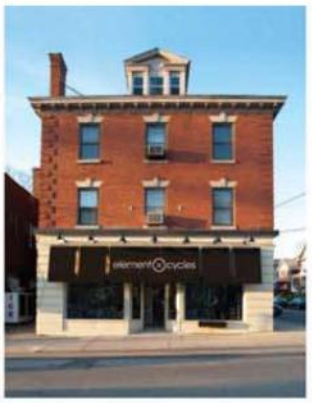
Storefront

spin cycle

A new Hyde Park bike shop offers custom-fit frames.



» **FRESH OUT OF** Purdue, Brett Hungerford came to Cincinnati to take a jet mechanic's job with Executive Jet Management, working on private planes at Lunken airport. Cycling had always been a hobby. "I'd been planning to do this shop for five years, but I kept getting promoted," says Hungerford, a Buffalo native who, after arriving here in 2002, commuted to Lunken almost every day from his downtown home. "I rode mountain bikes around Buffalo, but Purdue is in West Lafayette and it's dead flat. [That's how] I got into road riding."

So what made him finally take the leap and open Element Cycles last December? "The cycling market in Cincinnati is growing," he says. Hungerford has carved out a niche by carrying several elite lines of expertly crafted bikes made in Europe and the U.S. Example: Pinarello, a high performance race bike from Italy with an excellent range of sizes. "Whether you're four-foot-five or seven feet tall, you can fit on one of their stock bikes," he says. Hungerford also sells Cyfac Custom, from France, which specializes in custom-fit frames and will custom-color your bike frame at no extra charge. As you might expect, these aren't cheap wheels, but the design and quality are well worth breaking the bank. Pashley Cycle's Roadster, with its charming bell and Toto-ready basket, had me at hello. Handmade in England since 1923, Pashley is the quintessential European city bike. Just standing next to it, I could practically smell Holland tulips and fresh baked farmer's market bread.

You'll want to spend a couple of hours with Hungerford in his fit studio so you can power your new ride as efficiently as possible. By attaching eight LED sensors from ankle to shoulder, Hungerford, using the Retül fit system, can precisely adjust seat, handlebars, and pedals to bring out your inner Lance. But no amount of high-tech fine tuning can replace common sense. Says Hungerford, "Always wear a helmet. Follow the laws. It's better to ride like a car—take up the whole lane if there's no shoulder." — ALYSSA BRANDT

Element Cycles, 2838 Observatory Ave., Hyde Park, (513) 871-BIKE

PHOTOGRAPHS BY CHRIS SMITH

www.WorldMags.net & www.FreeDowns.Net

STYLE COUNSEL

Good Advice in 60 Seconds: Summer Skzrelowski, former owner, Suki

Suki always carried cutting edge yet wearable clothes. Who are your favorite designers?
Dries Van Noten and Martin Margiela. Margiela's got some impeccably made classics with no funny business, but everything is done with a sense of humor.

How did you get into fashion?
My mother has always been a huge influence. We're on very different style trains. She's wears lots of jewelry and heels and favors Gucci, Cavalli, and Versace. But whenever I shop with my mom, I always end up with something unexpected and fun. She can talk me into something crazy, like short shorts. We're meeting in New York this weekend.

Where do you shop in New York?
I like IF boutique on Grand Street. They have all the Belgians and a lot of Japanese designers. During a sale, I was trying on a Martin Margiela trench and some guy there said, "that looks really good on you, you should buy that." After he left, the salesperson asked me, "Do you know who that was? That was Narciso Rodriguez."

Tell me you bought it.
I bought it.

Where do you find inspiration?
I love magazines. I find American *Vogue* to be a big yawn but I love *Vogue Nippon* and *Teen Vogue*. I'm really into stylists right now and Heathermary Jackson is one of the main stylists for *Teen Vogue*. She does a great job. I have 12 years of *Vogue Paris*.

Where do you keep 120 issues of *Vogue Paris*?
On a bench in my hall.

—ALYSSA BRANDT

PHOTOGRAPH BY CARMEN NAUSEEF

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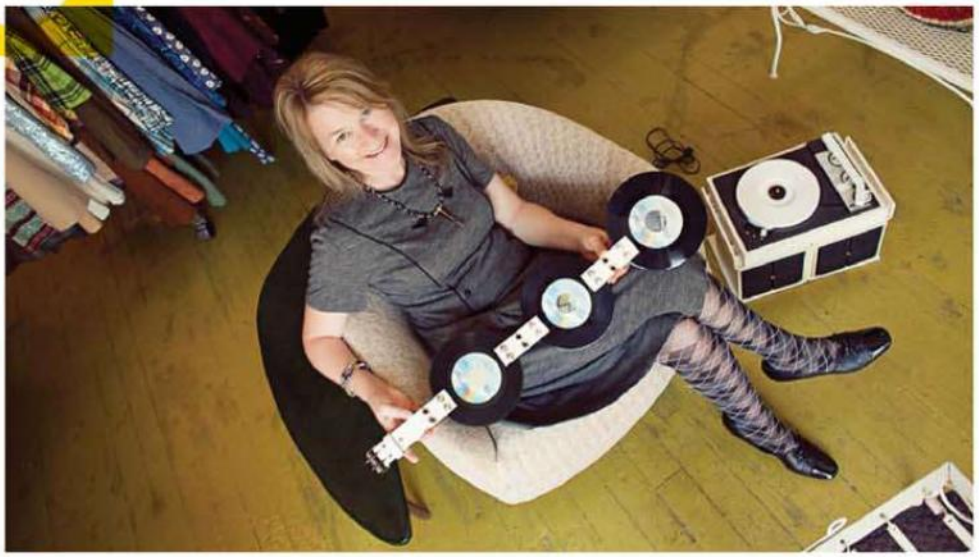

Homegrown
final vinyl

A local artist turns her record collection into fashion.

» **KAREN DENGLER LOVES** music so much that parting with her worn out vinyl records was too much to bear. "I started experimenting with the albums to give them a new purpose," she says. In 2007, she started Retired Records, making housewares, handbags, and jewelry out of LPs, EPs, and 45s. We asked her to give us her top five albums from any era:

Led Zeppelin, *Led Zeppelin IV*
"This reminds me of my youth. I remember listening to Zeppelin most often in junior high school when hanging out with my friends. It was the first album I bought with my own money, earned from babysitting. I remember when John Bonham died; it felt like such a loss."

The Killers, *Hot Fuss*
"Good time mood music when you need some extra energy. We were driving to southern Georgia to visit in-laws and the kids were getting cranky. We had been in the car for 10 hours and had at least two more to go. We popped in the CD and made it in record time without any fighting. My kids don't nap well in the car anymore, so music is one source of entertainment for them instead of watching videos."

U2, *18 Singles*
"Intense music more for serious days of reflection. I remember listening to 'Beautiful Day,' after an especially rough day at work, and reflecting upon how lucky I am and how important it is to not take for granted what life has given you."

R.E.M., *Green*
"I majored in art therapy at Ohio University. I used to listen to R.E.M.'s album *Eponymous* most of the time when I was painting or drawing. *Green* came out after I graduated and reminds me of my responsibility-free college days."

Earth, Wind & Fire
Super Hits: Earth, Wind & Fire
"'Shining Star' is one of my favorites.' Brings back memories of roller skating at Western Rollerama as a teen and doing the 'boogey bounce.' I was there recently and tried to teach it to my kids. The rink still looks the same as it did in the 1970s."

—AIESHA D. LITTLE

Go to www.etsy.com/shop/RetiredRecords to shop Dengler's wide array of jewelry and home accessories, including the wall hanging made of 45s at top.

SPIED

BOWLED OVER
This 12-inch warped record bowl is hand painted with bright magenta and orange acrylics, and clear coated for durability. Made from Walt Disney Productions' *Pardners*, an album of cowboy songs. $28 each.

COAST TO COAST
Dengler's coasters feature an eclectic mix of labels, and the cork backing protects surfaces from condensation and prevents slippage. Four for $22.

CUFF LOVE
One of Dengler's most popular designs, this black wrist cuff is a new twist on an old favorite. The one-of-a-kind item (each is individually cut so no two are the same) can be worn on the wrist or forearm. $10 each.

PHOTOGRAPHS: TOP LEFT BY CARMEN NAUSEEF / RIGHT BY RYAN KURTZ

www.WorldMags.net & www.FreeDowns.Net

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the Health Care Management Group

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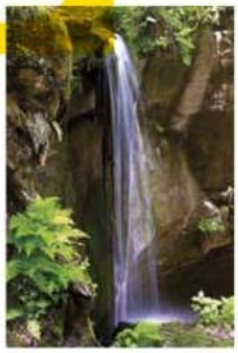

The Itinerary

into the wild

Set a course for the great outdoors—and these five wonderful, wide-open state parks.

Outdoorsmen can find plenty of satisfaction in the breadth and depth of adventures on tap in our nearby state parks. Whether you're on the hunt for sandy beaches, rocky mountains, beautiful waterways, climbing walls, hiking trails, horseback riding, or less strenuous historical reenactments, wild fun is within your grasp.

Indiana Dunes State Park

Nature enthusiasts, power walkers, and beach bums will enjoy this nature preserve on the shores of Lake Michigan. In the early 1900s, University of Chicago botany professor Henry Chandler Cowles came to the dunes to study the plant life, which led to the creation of the discipline of ecology. You can explore the many different habitats here, including sandy dunes stretching 200 feet into the air, buttonbush marshland, black oak forests, wetlands, and a beautiful beachfront. The dunes are the main attraction, especially those that appear "alive"—each year they move several feet inland, engulfing everything in their path. Sixteen miles of trails give the adventurous plenty of room to roam. Several trails lead hikers to the tops of dunes for postcard views of Lake Michigan, and range in difficulty from moderate to rugged. If you prefer relaxing, just hang out on the half-mile stretch of beach dedicated to swimming and recreation.

Shawnee State Park and State Forest

On your way to the 75 miles of bridle trails in Shawnee State Park, stop off in Peebles and visit the Serpent Mound, a 1,330-foot-long earthwork in the shape of a snake that's part of the Arc of Appalachia Preserve System. Archeologists aren't sure how old the mound is (estimates range from 2,000 to 3,000 years old) or what its purpose was (some believe it worked as an agricultural calendar), but a visit here offers a chance to connect with the past.

Due to the rugged terrain—the park and the forest are in the foothills of the Appalachians—many visitors explore the area on horseback. Local stables, like Ben's Happy Trails in Otway (www.benshappytrails.com), arrange horse rentals and tours. Follow Silver Arrow trail through the state forest; it's the longest and most scenic bridle trail (watch out for logging around Williamson Hollow). To learn more about ancient life, you can head 20 miles southeast to Portsmouth and check out the Southern Ohio Museum's *Art of the Ancients: The Ohio Valley Collection* (www.somacc.com). But set aside some time—there are 10,000 artifacts.

Mohican State Park

Many call Loudonville, Ohio, the city bordering Mohican State Park, Ohio's canoe capital: There are eight canoe liveries within minutes of downtown. Rent a canoe, raft, kayak, or tube, and explore the Mohican River, which runs across the northern portion of the park. (That's Little Lyons Falls above left.) If that doesn't thrill you, the Mohican 100 Mile Trail Race should get your blood pumping. This June 5, mountain bike race covers four counties, with significant climbs, stream crossings, and other challenges. Later in June, ditch the bike for the 21st annual Mohican Trail 100 Mile Run. It's one of the most well-regarded ultra-marathons—U.S.A Track & Field, the national governing body for track and field, named it the first 100-mile trail championship.

Natural Bridge State Resort Park

Its location near Daniel Boone National

PHOTOGRAPHS: (LEFT) OHIO TOURISM DIVISION, WWW.DISCOVEROHIO.COM / (RIGHT) COURTESY KENTUCKY DEPARTMENT OF PARKS

Indiana Dunes State Park
www.in.gov/dnr/parklake/2980.htm

Serpent Mound
ohsweb.ohiohistory.org/places/sw16/index.shtml

Shawnee State Park
www.dnr.state.oh.us/parks/parks/mohican/tabid/788/Default.aspx

Mohican State Park
www.dnr.state.oh.us/parks/parks/mohican/tabid/769/Default.aspx

Natural Bridge State Resort Park
parks.ky.gov/findparks/resortparks/nb/

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Forest and Red River Gorge Geological Area makes Natural Bridge State Resort Park an ideal destination for climbers, backpackers, and hikers. The geologically stunning Red River Gorge features sandstone cliffs, limestone faces, and rock ledges that provide routes for climbers ranging in skill level from beginner to expert. (See that photo on the opposite page? This is serious rock.) Backpackers and hikers can venture along the 269-mile Sheltowee Trace National Recreation Trail, the best way to access the more than 707,000 acres of Daniel Boone National Forest. Back at the state park, ride the sky lift, a cable car that transports visitors to the giant sandstone arch that gives the park its name.

Ft. Boonesborough State Park

In April 1775, near the banks of the Kentucky River, Daniel Boone founded Kentucky's second oldest American settlement, later known as Ft. Boonesborough. Today the fully reconstructed fort serves as the centerpiece of the park. There, resident artisans and reenactors portray settlement life at the end of the 18th century. You can even purchase products made at the fort—lye soap, candles, pottery, and ironware—in the Transylvania Store. On May 29 and 30, the fort hosts an 18th century trade fair. Merchants, traders, Native Americans, militiamen, and other frontier characters will be there selling their wares. September brings the annual reenactment of the siege of Boonesborough, commemorating the fall 1778 attack on the fort by Native Americans. The weekend's festivities include a "night battle" reenactment on Saturday. If you go, don't forget your coonskin cap. —DAN ROSENTHAL

Ft. Boonesborough State Park
parks.ky.gov/findparks/recparks/fb/

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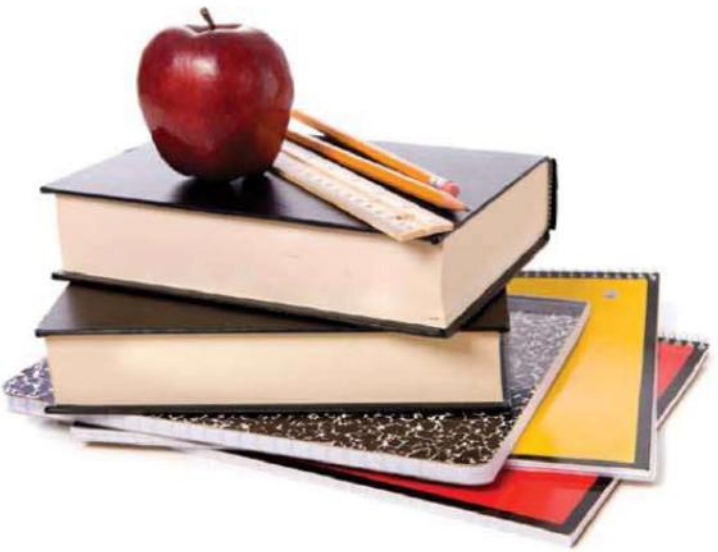

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FROM THE PUBLISHERS OF
Cincinnati Magazine

Social DATEBOOK

Celebrating
YWCA Career Women of Achievement 2010

2010 SUMMER EDITION

www.WorldMags.net & www.FreeDowns.Net

The Madeira Chamber invites you to

Girls Night Out- A Night to Shop Madeira

5:30–8:00 p.m.
Thursday, May 20

Enjoy refreshments while you shop after-hours in downtown Madeira.

RSVP to this free event by calling 513.562.2777.

You can also register online and find a list of participating retailers at www.cincinnatimagazine.com

"Girls Night Out" is produced by

Cincinnati Magazine

Social DATEBOOK

2010 Summer Edition

WHAT'S THE STORY?

From The Flying Pig Marathon in May to the Cincinnati Golf Classic in August, we've got your summer covered with a whole host of nonprofit fundraising events designed to create the much-needed narratives of giving and community service.

In this issue, you'll meet eight women who have managed significant career milestones as they've strengthened their communities. I've crossed paths with two of these highly esteemed women and admired them along the way as I've crafted my own stories of civic engagement and volunteerism. Check out the YWCA Career Women of Achievement section, within our *Social Datebook* pages this year, where we feature our annual shout out of this acclaimed program.

We celebrate our long-running history in relationship with the YWCA's program, which brings in fascinating speakers, as well as their exemplary honorees. Throughout its 31-year history, the Career Women of Achievement have inspired thousands of women to change their stories—from *I can't*, to *I might*, to *I did*. Bring colleagues, friends or family to the May 13 luncheon and let these special stories help you see life's possibilities.

You'll also find a fresh slate of golf outings, run/walks and enough outdoor events to satisfy your need for fun in the sun. Pick any event and craft your own fascinating story.

Sue Goldberg

Sue Goldberg, Social Datebook editor

TO SUBMIT YOUR EVENT

PRINT EDITION

Deadline for the Fall/Winter issue of Social Datebook, covering events from September 2010 through January 2011, is July 3, 2010. Email sgoldberg@cincinnatimagazine.com to request a submission form, which includes detailed information on all seasonal deadlines. Your event information will be filed, then considered for publication as we near each issue's publication date.

ONLINE EDITION

Click 'Submit Your Event' on the Social Datebook page at www.cincinnatimagazine.com. Submissions are reviewed by our staff and considered for online publication.

Every effort has been made to ensure the accuracy of each Social Datebook listing. However, all events are subject to change. Please contact the individual organizations to confirm event details.

COVER: 2010 YWCA CAREER WOMEN OF ACHIEVEMENT HONOREES

Top row from left: Diane Jordan-Grizzard, Terri L. Roth, Ph.D., Jean Lydon-Rodgers, Beverly A. Grant. Bottom row from left: The Honorable Julia A. Stautberg, Tonya M. Matthews, Ph.D., Gail W. Wells, Ed.D., Julie S. Janson.

Career Women of Achievement honorees photography by Daylight Photo

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Cincinnati Flying Pig Marathon Weekend

APRIL 30-MAY 2

Marathon, Sunday at 6:30 am; Check Web site for additional weekend events.
Downtown
Fees vary by event, details on Web.

Run, walk or squeal for your favorites. The annual marathon is used as a fundraiser for many charitable organizations.

info@flyingpigmarathon.com
www.flyingpigmarathon.com

Plant, Herb & Hosta Sale—50th Anniversary!

APRIL 30, PREVIEW PARTY; MAY 1-2, PUBLIC SALE

Preview Party, 6-9 pm; Sale: Saturday, 9 am-3 pm; Sunday, 11 am-3 pm
Civic Garden Center of Greater Cincinnati
Party: $35 in advance, $45 at the door

Enjoy dinner by-the-bite, first pick of plant selections, silent auction, live auction of rare plants, entertainment and valet parking. Benefits the Civic Garden Center of Greater Cincinnati.

513-221-0981
civicgardencenter.org

Outback Steakhouse Golf Outing

MAY 3

Noon, shotgun start
Kenwood Country Club
$500 per golfer

One of the biggest annual fundraisers for Big Brothers Big Sisters of Greater Cincinnati offers golf, food and fun! Also includes the UnitedHealthcare golf ball drop.

513-421-4120
duncan@bigsforkids.org
www.bigsforkids.org

Go Red for Women Luncheon

MAY 4

10 am-1 pm
Duke Energy Convention Center
$100 per person

Free heart health screenings, exhibits, boutiques and educational sessions make this an exceptional luncheon program. All proceeds benefit research and programs of the American Heart Association.

513-281-4048
www.heart.org

The Art of Making Memories

MAY 6

5:30-10 pm
Taft Museum of Art
$85 per person; $125 host/hostess; $200 for patrons

THE ART OF MAKING MEMORIES

Inspired by the Memories in the Making art program, the benefit features Memories artwork for sale, dinner by-the-bite, live entertainment and auction. Proceeds benefit the Alzheimer's Association.

Paula Alexander
513-721-4284
paula.alexander@alz.org
www.alz.org/cincinnati

Bethesda LYCEUM

MAY 6

6-10 pm
Hyatt Regency Cincinnati
$400 per person; Sponsorships begin at $4,000

Former Secretary of State, Dr. Condoleezza Rice, is this year's guest speaker. The evening includes a reception, dinner, program and Q&A with the guest speaker. The 2010 beneficiary is Bethesda North Hospital's Cardiac Services.

Diana Fogel, Manager of the Bethesda Foundation
513-865-1617
diana_fogel@trihealth.com

Light Up The Night 2010—Feeling Hot! Hot! Hot!

MAY 6

VIP reception, 5:30 pm; Event, 6-9:30 pm
National Underground Railroad Freedom Center
$75

Marilyn and Martin Wade present Women Helping Women's 2010 event, which includes dinner by-the-bite, specialty-drink bars, wine and beer, 10-piece salsa band, Midwest Latino Dancers, silent/live auctions, treasure chest and raffle.

513-977-5555
pseuberling@womenhelpingwomen.org
www.womenhelpingwomen.org

American Cancer Society's Relay for Life—Anderson Township

MAY 7-8

6 pm-Midnight
Anderson High School Track
Teams collect pledges.

American Cancer Society's signature event is a fun-filled overnight activity that mobilizes communities across the country to celebrate survivorship, remember those who lost their lives to cancer, and raise money for the fight against cancer. Find more local ACS Relays listed in our online *Social Datebook* calendar.

Alice Sowers
888-227-6446
alice.sowers@cancer.org
www.relayforlife.org

Assistance League of Cincinnati 8th Annual Books & Brunch

MAY 7

10 am
Kenwood Country Club
$45

Book signing and talk by four local authors, brunch and basket raffle. Benefits the Assistance League of Greater Cincinnati.

513-221-4447
algc@fuse.net
www.assistanceleaguecincinnati.org

Man & Woman of the Year Grand Finale

MAY 7

6:30-10:30 pm
Hilton Cincinnati Netherland Plaza
$50 per person; $1,500 Bronze table sponsorship

Candidates compete each spring to raise money during a 10-week campaign to benefit The Leukemia & Lymphoma Society. The male and

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www.WorldMags.net & www.FreeDowns.Net

female candidates who raise the most money are named Man and Woman of the Year.
Christina McCarthy
513-361-2100 ext 117
christina.mccarthy@lls.org
www.mwoy.org/cincy

Herb Society of Greater Cincinnati Herb & Plant Sale

MAY 8
9 am-1 pm
Wyoming Civic Center
Free admission
More than 100 varieties of reasonably priced herbs and plants will be on sale, as well as handmade garden-related crafts. Complimentary herbal refreshments during the sale. Benefits the Herb Society.
Gail Suiter
513-829-5786
gailsuiter@aol.com
www.herbsociety.net

Juvenile Diabetes Research Foundation's Cincinnatians of the Year Gala

MAY 8
Cocktails/Silent Auction, 6 pm; Dinner/Program, 7:30 pm
Duke Energy Convention Center
$175 per person; $250 Research Patron
Honors Citlali and Fernando Aguirre for their ongoing dedication to JDRF internationally, as well as to our community. Black-tie event includes an elegant dinner and cocktail party, dancing, entertainment, live and silent auction and Fund A Cure.
Jen Trokhan
513-793-3223
jtrokhan@jdrf.org
www.jdrf.org

Spring for the Stars Gala

MAY 8
6:30-10:30 pm
The Cincinnati Club
$125 per person; $1,500 table sponsor
St. Joseph Orphanage benefits from its signature fundraising event. Silent and live auctions, hors d'oeuvres and dinner, entertainment, treasure chest raffle and Bid-n-Buy dessert.
Gloria Wahler
513-741-3100
www.stjosephorphanage.org

Cincinnati Scholarship Foundation Annual Student Awards Banquet

MAY 10
6-9 pm
Xavier University, Cintas Center
$50-$75
Champion of Educational Opportunity award honors Sr. Jean Patrice Harrington, S.C., Ph.D. The High School Scholarship Program of CSF serves low-income, academically worthy students who attend Cincinnati Public Schools.
513-345-6701
kmericacsf@fuse.net
www.cincinnatischolarshipfoundation.org

54th Annual Civic & Awards Luncheon

MAY 11
Noon-1:30 pm
Millennium Hotel
$250 per person
The Salvation Army in Greater Cincinnati celebrates 125 years of service to the community.
Deanna Powell
513-762-5600
deanna.powell@use.salvationarmy.org
www.salvationarmycincinnati.org

4th Annual Champions of Hope

MAY 13
6-9 pm
Hyde Park Country Club
$75
Dr. Tracey Skale, nationally recognized expert on schizophrenia and chief medical officer of Greater Cincinnati Behavioral Health Services, is the keynote speaker. Benefits GCBHS, which assists persons with mental illness and related barriers to lead productive and fulfilling lives.
Rusty Sheehan
513-354-7005
rsheehan@gcbhs.com
www.gcbhs.com

An Evening with Former New York City Mayor Rudy Giuliani on Principled Leadership

MAY 13
6-9:30 pm
Millennium Hotel
$100 per person
Rudy Giuliani, forever remembered for leading NYC through its recovery after 9/11, will speak on Principled Leadership, honoring the leadership of Cincinnati-region first responders. Special guests include local police, firefighters and EMS. Benefits the Drake Center.
Mary Beth Craig
513-418-5970
www.DrakeCenter.com

Mardee Wachs Volunteer Service Award Gala

MAY 13
6-9 pm
Hilton Cincinnati Netherland Plaza, Hall of Mirrors
$150
Commemorate 85 years of helping the community overcome communication obstacles. This year's honoree Dick Hannan has been a valued trustee, donor and client of the Hearing Speech & Deaf Center.
Kelly Lyle
513-221-0527
klyle@hearingspeechdeaf.com

YWCA Salute to Career Women of Achievement

More YWCA on page 48

MAY 13
Noon-1:30 pm
Duke Energy Convention Center
$50 per person; sponsorships available
See details on the following pages.
513-241-7090
www.ywcacincinnati.org

Great Strides—Greater Cincinnati and Northern Kentucky

MAY 15
9 am-Noon
Sawyer Point, P&G Pavilion
Walk for pledges.
A fun, family event that includes a 5K walk, Kids' Corner activities, food and festivities. Last year, 3,000 participants showed their commitment to ending CF through support of the Cystic Fibrosis Foundation.
Annemarie Barnett
513-533-9300 ext 14
abarnett@cff.org
cincinnati.cff.org

Medical Mutual of Ohio And Make-A-Wish Foundation Walk for Wishes

MAY 15
Registration, 7:30 am; Run, 9 am
$20 registration fee, 16 and older; children free
Non-competitive run/walk through downtown Cincinnati to raise funds that help make wishes come true for children battling life-threatening medical conditions.
513-745-9474
lesliel@makeawishohio.org
www.makeawishohio.org

Aubrey's Open Golf Outing

MAY 16
1:30 pm
Aston Oaks Golf Course
$100 per golfer
Golf, lunch, dinner and silent auction. The Aubrey Rose Foundation uses proceeds to help families caring for children with life-threatening illnesses by providing emotional and financial support.
Jerry Hollenkamp

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JEAN LYDON-RODGERS
VICE PRESIDENT, MILITARY SYSTEMS
GE Aviation

TERRI L. ROTH, PHD
VICE PRESIDENT OF CONSERVATION AND SCIENCE, DIRECTOR OF THE LINDNER CENTER FOR CONSERVATION AND RESEARCH OF ENDANGERED WILDLIFE (CREW),
Cincinnati Zoo & Botanical Garden

DIANE JORDAN-GRIZZARD
CHIEF OPERATING OFFICER
Beech Acres Parenting Center

JULIE S. JANSON
PRESIDENT
Duke Energy Ohio, Inc. and Duke Energy Kentucky, Inc.

2010 YWCA SALUTE TO CAREER WOMEN *of Achievement*

eliminating racism
empowering women
ywca
greater cincinnati

Photograph by Daylight Photo

www.WorldMags.net & www.FreeDowns.Net

BEVERLY A. GRANT
VICE PRESIDENT, CUSTOMER BUSINESS DEVELOPMENT, NORTH AMERICA FOOD CHANNEL
The Procter & Gamble Company

TONYA M. MATTHEWS, PHD
VICE PRESIDENT OF MUSEUMS
Cincinnati Museum Center

GAIL W. WELLS, EDD
VICE PRESIDENT FOR ACADEMIC AFFAIRS AND PROVOST
Northern Kentucky University

THE HONORABLE JULIA A. STAUTBERG
JUDGE
Hamilton County Municipal Court

NOW IN ITS 31ST YEAR, THE YWCA SALUTE TO CAREER WOMEN OF ACHIEVEMENT INCREASES COMMUNITY AWARENESS AND APPRECIATION OF THE DIVERSE CONTRIBUTIONS OF WOMEN IN THE WORKFORCE AND IN THE COMMUNITY.

www.WorldMags.net & www.FreeDowns.Net

In their own words

HELPING OTHERS UP THE CORPORATE LADDER IS ONE OF THE HALLMARKS OF A SUCCESSFUL WOMAN. WE ASKED THIS YEAR'S YWCA CAREER WOMEN OF ACHIEVEMENT "HOW DO YOU LIFT AS YOU CLIMB?". HERE ARE THEIR RESPONSES:

BEVERLY A. GRANT

VICE PRESIDENT, CUSTOMER BUSINESS DEVELOPMENT, NORTH AMERICA FOOD CHANNEL, The Procter & Gamble Company

"I see my role as a mentor and a coach, so it's just natural. From a coaching standpoint you want to bring out the best in your players. How can I help each of them be the best person they can be? I focus first on the personal. I try to connect with people personally and try to provide them with the right level of support so they can be their personal best, because if you are your personal best, it's very easy to be your professional best."

EXAMPLES OF LEADERSHIP:

Leads a staff of 700 and manages a budget of $120 million, with more than $8 billion in sales

First African-American female to serve as director and vice president in Customer Business Development at P&G

Has held multiple leadership positions within P&G in areas ranging from global beauty care and feminine care to human resources and sales training and development

COMMUNITY CONTRIBUTIONS INCLUDE:

Board of Directors, Network of Executive Women

Associate Member Advisory Board Chair, Food Marketing Institute

Top 100 Women in the Grocery Industry, Progressive Grocer Magazine, 2007 and 2008

John E. Pepper Diversity Award, 2008

Board of Directors, OneCity Foundation

Member, Big Brother/Big Sisters Association of Cincinnati, Cincinnati Chamber of Commerce Women's Leadership Foundation

JULIE S. JANSON

PRESIDENT, Duke Energy Ohio, Inc. and Duke Energy Kentucky, Inc.

"I sit in a highly regulated, highly male-dominated business, and I think when you find yourself in that kind of a setting it's important to recognize differences in communication styles (between men and women) and differences in the way decisions are made...I think it's very important that we realize that many opinions matter, that we find our voices and feel comfortable speaking as long as it's done in a diplomatic, professional way. Our business is rapidly changing with technology and other developments, and we need many types of people. We need marketing people, we need people with technological backgrounds, and as the business changes we need to value those different skill sets and opinions. I try to collaborate and value all opinions."

EXAMPLES OF LEADERSHIP:

Leads Duke Energy's Ohio and Kentucky operations, with revenues of $3.4 billion, serving approximately 1 million electric and natural gas customers in Southwest Ohio and approximately 235,000 electric and natural gas customers in six Northern Kentucky counties

Responsible for all activities related to rates and regulatory strategy, community affairs, economic development and government affairs

Former senior vice president of ethics and compliance, and corporate secretary for Duke Energy

COMMUNITY CONTRIBUTIONS INCLUDE:

Board chair, Cincinnati USA Regional Chamber Partnership, citywide campaign chair, 2010 City of Cincinnati Fine Arts Campaign

Vice Chair, Regional Public Policy Council, United Way of Greater Cincinnati

Co-chair, Cincinnati Business Committee Economic Development Task Force

Board member, 3CDC, Cincinnati Regional Chamber Executive Committee, United Way of Greater Cincinnati, Kentucky Chamber of Commerce, Cincinnati City Council's Climate Protection Steering Committee and Vision 2015 Regional Stewardship Council in Northern Kentucky

Leading Women of Cincinnati Award

2009 Member, The Commercial Club of Cincinnati

DIANE JORDAN-GRIZZARD

CHIEF OPERATING OFFICER, Beech Acres Parenting Center

"It is by the grace of God that I have had so many she-roes on whose shoulders I stand. These strong mentors set the stage for how I have to do things. Mentoring helps me help others examine their experiences and re-imagine their future voices…I am passionate about helping women find the power and authenticity of their inner voices. The yearning that we have to do something sometimes starts at a young age, but a tape goes off in our heads about what we can or can't do. We need to reshape that dialogue to be more positive. We can use that to motivate against the fear and inertia that sometimes gets in the way. I love helping women see the strength in themselves and who God made them to be."

EXAMPLES OF LEADERSHIP:

Manages five departments, which include more than 200 employees, contractors and foster parents, with an annual budget of $10.8 million

First woman to serve as COO at Beech Acres Parenting Center

Former Management and Technical Support for Ohio Department of Education and Region V Head Start, The Ohio State University

COMMUNITY CONTRIBUTIONS INCLUDE:

Past board member Lighthouse Youth Services, Inc., Cincinnati CAN, Cincinnati Collaborative Initiative, Children's Defense Fund Advisory Committee, Comprehensive Community Child Care, National Child Welfare League Advisory Committee Cultural Competence

Board member Elementz Hip Hop Youth Arts Center, Sankofa Critical Thinking Youth Program, National Alliance on Mental Illness (Hamilton County)

Leadership Cincinnati Class XXXII, Steering Committee Member, the Inclusion Weekend Program

WCPO Profiles in Courage Award Recipient, 2009

Author, *Free Soil* (publication July 2010)

JEAN LYDON-RODGERS

VICE PRESIDENT, MILITARY SYSTEMS, GE Aviation

"When I mentor women, I first identify what they do well. Then I give them ideas for enhancing their abilities, especially in areas where they excel because it builds confidence and keeps them focused where they can truly shine. I also help them lay out a realistic timeline to meet their objectives. So many women struggle with the age-old challenge of trying to balance work and family. 'Family' may mean young children or aging parents, and we want to do it all flawlessly. The key is to take it in realistic bites so we don't get overwhelmed. Listen to the heart, because the heart really is the best judge of when it's time to take the next role. Is it the right time for my kids? Is it the right time for my husband? I've had terrific mentors that have helped me with that. It's my time to pay it forward now."

EXAMPLES OF LEADERSHIP:

Manages a $4 billion business with more than 500 employees worldwide

Responsible for delivering engines that power more than 20 aircraft types used by the U.S. Navy, Marines, Air Force, Army and international customers

First female president, GE Rolls-Royce Fighter Engine Team

First female vice president, Military Systems, GE Aviation

Former Vice President & General Manager, General Manager and Manufacturing Programs Manager, and Program Director, F136 Engine Project

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www.WorldMags.net & www.FreeDowns.Net

Key leadership role, GE Women's Network at GE Aviation and Cincinnati hub

COMMUNITY CONTRIBUTIONS INCLUDE:

Board member, Cincinnati Fine Arts Fund, Symphony Orchestra Allocations Committee

GE Volunteer, Caring Service and Greater Cincinnati United Way/Community Service Fund, and Chase Elementary School

Member, GE Women's Network cabinet at GE Corporate Level

TONYA M. MATTHEWS, PHD

VICE PRESIDENT OF MUSEUMS
Cincinnati Museum Center

"I am a deliberate lifter. I have specific conversations with people and ask, 'What are you doing? What would you like to do? What did you have the most fun doing?' The part that still gets me is that mentors do not choose; they are chosen. Contrary to that famous comment that 'I am not a role model,' it's not a choice. I'll be in the middle of a conversation and realize that is the role I've been nominated for. This is the unconscious part of lifting as we climb. People are always looking around, looking for people who are doing what they want to do, or simply looking very happy doing what they're doing. While I try to be deliberate in lifting as I climb, I find myself in mentoring or lifting roles before I realize what's being asked of me."

EXAMPLES OF LEADERSHIP:

Oversees more than 100 staff members and their budgets totaling $4.5 million, plus 3 million museum artifacts and collections

Responsible for educational programs, community engagement and scholarly research in science, history and early childhood development

COMMUNITY CONTRIBUTIONS INCLUDE:

Member, National Society of Black Engineers, Society for Women Engineers, Delta Sigma Theta Sorority, Inc.

Advisor, Maryland Center for the Book, 2004-2008

Board member, Community Law in Action

Member of Implementation Team, FUSION Lab Hughes STEM High School, 2009

Mentor, Over-the-Rhine/Cincinnati, OH and Baltimore, MD

Scholar-Advisor, Smithsonian Folklife Festival

Member, Cincinnati Freedom Project

Cincinnati Business Courier Forty Under 40 Award, 2008; Cincinnati Herald Nefertiti Award, 2009

Fellowship Recipient, Association of Science & Technology Centers, 2006

TERRI L. ROTH, PHD

VICE PRESIDENT OF CONSERVATION AND SCIENCE, DIRECTOR OF THE LINDNER CENTER FOR CONSERVATION AND RESEARCH OF ENDANGERED WILDLIFE (CREW), Cincinnati Zoo & Botanical Garden

"Lifting as you climb comes naturally. One of my goals is to train the next generation of wildlife conservation scientists. I am constantly helping young scientists, whether they are looking for advice or formal collaboration. Our post-doctoral training program enables us to pass on what we know while serving as role models. I try to respond to every email I receive, from high school students to fellow scientists. I remember I was once that young scientist knocking on doors. Our work is a labor of love for a noble cause. We do not hesitate to share information, ideas or suggestions. There are no intellectual property or patent concerns, no product market competitions or stock holders. We want to save wildlife from extinction, and we will achieve greater success acting as a community of passionate individuals that share, encourage and 'lift' each other even as each of us climbs."

EXAMPLES OF LEADERSHIP:

Manages a state-of-the-art research facility, directs a post-doctoral training program for young scientists, supervises a staff of 20 and manages an annual budget of $1.1 million

First female vice president at the Cincinnati Zoo & Botanical Garden

First woman to serve on the Executive Board of the International Rhino Foundation

First person to successfully breed the Sumatran rhinoceros in captivity

Reproductive Advisor, Conservation Breeding Specialist Group, World Conservation Union and its Species Survival Commission

Research Associate, Reproductive Physiology Program, National Zoological Park's Conservation and Research Center, Smithsonian Institution

National Leadership Grant, Institute of Museum and Library Services, 2008

COMMUNITY CONTRIBUTIONS INCLUDE:

Adjunct Professor, Department of Biological Sciences, University of Cincinnati

Distinguished Off-Campus Scholar, Zoology Dept., Miami University

THE HONORABLE JULIA A. STAUTBERG

JUDGE, Hamilton County Municipal Court

"I have so many opportunities to mentor others. I've been involved in the Supreme Court of Ohio Mentoring Program for two years, so I've had the chance to mentor first-year lawyers. Also, I've been involved with the Cincinnati Academy of Leadership for Lawyers (CALL) for two years, and this year I'm the chair. Through CALL, I've had opportunities to mentor younger lawyers and specifically lawyers who have been identified or self-identify as interested in being leaders, whether it's leaders in their law firm or their community. That's been a great opportunity. Whether it's at work or on boards I'm involved in, I welcome the opportunity to mentor young lawyers and to mentor new board members to reach their full potential."

EXAMPLES OF LEADERSHIP:

Presides over misdemeanor criminal cases and civil cases, and presides over one of two mental health dockets

President, Cincinnati Bar Association

Former director, Hamilton County Board of Elections, supervising a staff of 40 full-time workers and, during an election cycle, 80-100 workers and 4,000 poll workers

Former assistant prosecuting attorney and chief assistant prosecuting attorney, Hamilton County Prosecutor's Office, Juvenile Division

COMMUNITY CONTRIBUTIONS INCLUDE:

Chair, Cincinnati Academy of Leadership for Lawyers

Past or current board member, Hamilton County Justice Commission, Leadership Cincinnati Steering Committee, ProKids, Anderson Park District, Chase College of Law

Member, Ohio Bar Association, Ohio Judicial Conference, National Association of Women Judges, American Judges Association

Instructor, Ohio Supreme Court's Judicial College

Mentor, Supreme Court of Ohio Mentoring Program

Champion of Hope Award, Greater Cincinnati Behavioral Health Services, 2008

YWCA Rising Star, 2006

GAIL W. WELLS, EDD

VICE PRESIDENT FOR ACADEMIC AFFAIRS AND PROVOST, Northern Kentucky University

"For leaders to be successful at lifting others and moving them toward excellence, they must believe in those they are leading…It is my pleasure to provide encouragement, support and professional development experiences to empower others to move to higher levels. I feel a particular responsibility to support women, minorities and those who are economically disadvantaged. I try to establish an environment where people are not afraid to take risks and accept challenges. When there is success, we celebrate. When there is failure, we try to learn and become stronger and ultimately more successful. It is important to help folks determine what they really love to do and can do well. Then it is important for them to establish goals, and together, we can work to build the background required and look for opportunities to move forward."

EXAMPLES OF LEADERSHIP:

Responsible for 1,800 employees (approximately 1,200 faculty and 600 staff members), and a budget of more than $100 million

Responsible for NKU's Information Technology Division and the Enrollment Management Division

First female dean of the College of Arts & Sciences

First female Chair of the Department of Mathematics and Computer Science, 1993-1999

COMMUNITY CONTRIBUTIONS INCLUDE:

Past or current board member, The Fine Arts Fund, The Strive Initiative, The Vision 2015 Initiative, University of Cincinnati College of Medicine Community Advisory Board, The Classical Music Hall of Fame, The Cincinnati Chamber Orchestra, The NKU Council of Partners in Education, American Democracy Project

Graduate, Executive Leadership Program, Harvard University

—Compiled by Jennifer Hogan Redmond

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Cincinnati Urogynecology Associates

www.WorldMags.net & www.FreeDowns.Net

513-728-2682
jerry@aubreyrose.org
www.aubreyrose.org

Cornhole Tournament

MAY 16
2-5 pm
Xavier University, O'Connor Sports Center, Corcoran Soccer Field
$10 admission; $20 for competitors
Celebrate the 25th anniversary of Our Daily Bread Soup Kitchen with refreshments and fun. Thirty cornhole sets, each designed and painted by local schools, will become part of the silent auction after competition.
Joeline Lecture
jlecture@insightbb.com
www.ourdailybread.us

Cincinnati Parks Golf Outing

MAY 17
9 am-5 pm
Traditions Golf Course, Hebron, KY
$275 per golfer; $1,000 per foursome
Join chairperson Dean Gregory for a day of golf played in scramble format. Players face unique Cincinnati Parks challenges. Proceeds support the construction of Cincinnati Riverfront Park.
Gretchen Hooker
513-357-2621
gretchen.hooker@cincinnati-oh.gov
www.cincinnatiparks.com

Cancer Family Care's Joslin Haggart Yeiser Unsung Hero Awards

MAY 20
6 pm
Kingsgate Marriott
Cost TBA
Support the well-being and alleviate the suffering of children, adults and families coping with cancer. Benefits Cancer Family Care.
www.cancerfamilycare.org

The Celestial Ball

MAY 22
6:30 pm
Duke Energy Convention Center
$250 per person
This premier event includes more than 700 guests coming together to celebrate the miracles that happen every day at Cincinnati Children's Hospital Medical Center. This year's honorees are Mr. James and Rev. Marjorie Anderson.
Keith Henize
513-636-0293
keith.henize@cchmc.org
www.cincinnatichildrens.org

The Event

MAY 22
7:30 pm-1 am
Backstage Alley, behind the Contemporary Arts Center
Cost TBA
The CAC throws a huge street party in the alley. Features spinning by Shepard Fairey, as the artist deejays for the celebration. Funds benefit the Contemporary Arts Center.
513-345-8400
www.contemporaryartscenter.org

Go OTR 5K Run/Walk & Summer Celebration

MAY 22
10 am-7 pm
Over-the-Rhine
$15 for run
The 4th annual run/walk coincides with the 2nd annual OTR/Gateway Summer Celebration, which immediately follows the race. Run proceeds enable the OTR Chamber to continue its progress in working with local businesses.
513-241-2690
otrchamber@zoomtown.com

Walk Now for Autism—Cincinnati

MAY 22

www.WorldMags.net & www.FreeDowns.Net

Registration, 8 am; Walk, 10 am
Coney Island
Walk for pledges.
Fun-filled, family-friendly event raises money to fund vital research. Experience the power of thousands united by a single cause.
866-500-6227
cincinnati@autismspeaks.org
www.walknowforautismspeaks.org

Hospice of Cincinnati Summertime Classic

MAY 23-24
Time TBA
Kenwood Country Club
Dinner, $50 per person; Foursome, $800
Dinner and silent auction on Sunday, followed by two flights of golf on Monday. The event supports Fernside, a children's bereavement program of Hospice of Cincinnati.
Rose Grafton
513-865-5223
rose_grafton@trihealth.com
www.bethesdafoundation.com

Marvin Lewis Golf Classic

MAY 23
8 am, golf tournament; 2 pm, post-play party
Shaker Run Golf Club
$5,000 for threesome plus celebrity guest

GO OTR 5K RUN/WALK & SUMMER CELEBRATION

PHOTO COURTESY OF BOBBY MALY

www.WorldMags.net & www.FreeDowns.Net

Join Head Coach Marvin Lewis and local celebrity guests, including former and current Bengals, for a day of golf and good fun. The post-play party includes the scholarship presentations, live music, food, as well as silent and live auctions.
513-381-5437
lreisert@marvinlewis.org
www.marvinlewis.org

The First Tee of Greater Cincinnati & Northern Kentucky—Golf Outing

MAY 24
8 am and 1 pm shotgun starts
Heritage Club, Mason
Sponsorship opportunities start at $1,600 per foursome
Upscale golf outing is a sell-out each year. Includes golf, great food and beverages, Nike Mobile Pro-Shop, prizes and a silent auction.
Chris Virgulak or Larry Kellam
cvirgulak@cinci.rr.com or larry@thefirstteegcnky.com
www.thefirstteegcnky.com

Evening in the Garden

MAY 26
6-9 pm
Taft Museum of Art
$75
Light fare from Jeff Thomas, cash bar and a chance to see the elaborately decorated tables set up for the Day in the Garden fundraiser. Benefits the Taft Museum of Art's education programs.
513-494-0595
cwill54303@aol.com
www.taftmuseum.org

Hats Off Luncheon

MAY 26
11 am-1 pm
Ault Park Pavilion
$100
The fourth annual event celebrates the success of the Women's Committee of the Cincinnati Parks Foundation and continues to raise funds for family programming. Champagne reception at 11 am with gourmet lunch at noon.
Gretchen Hooker
513-357-2621
gretchen.hooker@cincinnati-oh.gov
www.cincinnatiparks.com

RGI River Run...Benefiting Kicks for Kids

MAY 29
9:15 am
Newport on the Levee
Pre-registration: $14 adult, $10 ages 12-17 and $8 ages 6-11; free for 5 and younger
The 14th annual run is part of Memorial Day weekend fun. Supports KFK's efforts to level the playing field for local children who are challenged mentally, physically or by the environment in which they live.
859-331-8484
www.kicksforkids.org

A Taste of Duveneck

JUNE 3
6-9 pm
Cincinnati Art Museum
Tickets TBA
Cincinnati Art Museum's 20th annual festival of wine and food takes place in the Great Hall and adjoining spaces. Music, biergarten, live auction of art and jewelry, and trip raffle. Proceeds benefit future renovation of the Schmidlapp Gallery.
513-639-2964
tasteofduveneck@cincyart.org
www.cincinnatiartmuseum.org

FURNITURE FAIR GOLF EVENT

Summerfair

JUNE 4-6
Friday, 2-8 pm; Saturday, 10 am-8 pm; Sunday, 10 am-5 pm
Coney Island
Adults, $10 adults; children under 12, free
More than 325 fine artists and craftspeople from around the country exhibit and sell a broad spectrum of exceptional artwork. Offers entertainment, youth arts area and food. Proceeds support artists and the arts through Summerfair grants and programs.
www.summerfair.org

2010 Greater Cincinnati/Northern Kentucky Lung Walk

JUNE 5
Registration, 9 am; Walk, 10 am
Eden Park
Walk for pledges.
Help to end lung disease and improve the quality of life for those who struggle to breathe. Benefits the projects and programs of the American Lung Association.
ljanosik@ohiolung.org
www.lungusa.org

German Day Weekend

JUNE 5-6
Saturday, 11 am-3 pm; Sunday, 11 am-Midnight
Findlay Market and Hofbrauhaus Newport
No admission
Last year, 5,000 participants enjoyed music, dance and song in celebration of German heritage. This year marks the 115th anniversary of German Day. Funds benefit the German Heritage Museum.
www.gacl.org

WAG IT! Warehouse Party

JUNE 5
8 pm-1 am
Weston Art Gallery
$30
Underground dance party: View "Disturbing Reality." Dance to D. J. Pillo. Funds benefit the Weston Art Gallery.
www.westonartgallery.com

16th Annual Laura Elizabeth Pease Memorial Golf Outing

JUNE 7
8 am-9 pm
Wyoming Country Club
$140 per golfer
Choice of 8 am or 1 pm flight. Includes green fees, cart, Continental breakfast, lunch, awards dinner, beverages, gifts and prizes. Proceeds benefit the Sudden Infant Death Network of Ohio.
1-800-477-7437
leslie@sidsohio.org
www.sidsohio.org

Russ Wiles Memorial Golf Tournament

JUNE 7
Time TBA
TPC River's Bend
$750 per golfer; $3,000 per foursome
The eve of the event includes a cocktail reception and silent auction. On game day, golfers sample wines from around the world at five holes during play, along with food from five of Greater Cincinnati's finest restaurants. Proceeds

PHOTO COURTESY OF KAMERA ART

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Social DATEBOOK

1. More than 300 supporters of Kenzie's CLOSET celebrated the organization's five-year anniversary while raising funds for the non-profit boutique which dresses under-resourced high school girls for their proms. The event planning committee posed with Miss Ohio: Cindy Ortner, Leslie Derrick, Brynne Coletti, Dawn Schiff, Miss Ohio Amanda Tempel, Sarah Evans, Amy Joseph and Colleen Nardini. Front row: L.C. Chatfield, Jane Dorger and Nancy Fehr.

2. The Marvin Lewis Community Fund held the 2nd annual "Pink Out" at Paul Brown Stadium. While enjoying cocktails in the Cincinnati Bengals locker room and gym, guests raised over $40,000 for the Sharon Thomas Memorial Scholarship Fund.

3. Cincinnati Bengals Head Coach Marvin Lewis at the "Pink Out" fundraiser.

4. Two galas highlight this year's May Festival. "A Floral Fantasy" debuts Friday, May 14 followed by "Fabulous Feasts" on Friday, May 21. Contact Steve Sunderman at 513.744.3248 for tickets. May Festival Board Special Events Chairperson Barbara Hahn, Fabulous Feasts Chairperson Patrick Korb, May Festival Director of Choruses Robert Porco and Kent Vandersall of The Phoenix. Photo by Mark Lyons.

5. Mark Payne and Kim Borcherding at the American Heart Association's 17th annual "Heart Ball" which raised close to $370,000 to benefit cardiovascular and stroke-related education and research to fight heart disease and stroke.

6. Lynann Hill, Jennifer Williams, Vuka Stricevic, Kim Isham, Sherry Obermyer, Jennifer Campbell, Michele Reed, Tara Lytle and Cindy Caddell at The 216 Foundation's fifth annual gala which raised funds for diabetes research. Visit www.the216foundation.org for more information.

7. Steve O'Connor accepts a check for $10,000 on behalf of the Diabetes Research Institute from Eric Isham, CEO/Founder of The 216 Foundation.

8. Joe Mastruserio and Mario Onorini discuss music selections for "CincItalia: The Cincinnati Italian Festival" which takes place Friday-Sunday, May 14-16 at Harvest Home Park in Cheviot. Find more information at www.cincitalia.com.

Contact Chris Ohmer at 513.562.2777 or cohmer@cincinnatimagazine.com to showcase your event in 'Social Datebook'

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RUSS WILES MEMORIAL GOLF TOURNAMENT

PHOTO COURTESY OF PHILLIP GROSHONG

benefit multiple local charities in the areas of arts, education, health and human services.
513-723-9463
ciwf@fuse.net
www.winefestival.com

Cruisin' for a Cure Dinner & Auction

JUNE 11
7-11 pm
Drees Pavilion at Devou Park
$125
Kick off the Concours Weekend in style with cocktails and hors d'ouevres followed by a buffet dinner, entertainment, live auction and a display of rare collector cars.
513-321-1951
www.ohioconcours.com

Countryside Car Tour— A Concours d'Elegance Weekend Event

JUNE 12
Noon-4 pm
Departs from Mariemont Square.
$25 per car
Driving tour of the surrounding Cincinnati area with a stop at a local point of interest. Open to car enthusiasts. Limited to the first 70 cars. Benefits the Juvenile Arthritis Alliance of the Arthritis Foundation.
513-321-1951
www.ohioconcours.com

Garage Party—A Concours d'Elegance Weekend Event

JUNE 12
5-9 pm
4113 Plainville Road
Porsche of the Village, Maserati of Cincinnati and Volvo of Cincinnati showrooms, hosting in conjunction with Beechmont Audi
$75
Cocktails, appetizer buffet, displays of vintage and luxury cars, and silent auction. Benefits the Juvenile Arthritis Alliance of the Arthritis Foundation.
513-321-1951
www.ohioconcours.com

PAWS Dog Fest 2010

JUNE 12-13
11 am-5 pm
Voice of America Museum Park
$8 donation per vehicle
Bring your dog for a day of fun. Join more than 15,000 people and their canine friends for food, booths, entertainment, demonstrations and contests. Proceeds benefit PAWS, a no-kill animal shelter.
www.dog-fest.org

Take Steps for Crohn's and Colitis

JUNE 12
5 pm
Sawyer Point
Walk for pledges.
At more than 100 sites across the country, thousands of people will gather to join the fight against digestive diseases. Funds benefit the Crohn's & Colitis Foundation of America.
Rachel Miller
513-772-3550
rmiller@ccfa.org
www.ccfa.org

7 Days for SIDS Family Day Brunch

JUNE 13
11 am-2 pm
Midwest Culinary Institute
$65, adults; $15, children under 12
Chefs from the finest area restaurants, including Cumin Eclectic Cuisine, Daveed's and Orchids at the Netherland Hilton, offer their most creative dishes for your pleasure. A 7 Days for SIDS event to benefit the SID Network of Ohio.
Ruth Holt
513-477-1009
raholt@hotmail.com
www.7daysforsids.org

Ault Park Concours d'Elegance

JUNE 13
10 am-4 pm
Ault Park
Pre-sale: $20 per person/ 4 tickets for $60; Day of

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show: $25, children 12 and under free.
World-class exhibition of motoring excellence with 13 classes of classic, vintage and exotic automobiles. Featured theme: International Designers & Coachbuilders. Benefits Juvenile Arthritis Alliance of the Arthritis Foundation.
513-321-1951
www.ohioconcours.com

COCA-NUTZ! 5K Run/Walk

JUNE 13
9 am-Noon
Lunken Airport Playfield
Pre-registration: $20; Day of event: $30, kids under 12 free
Family-friendly run/walk through the park. Celebrate with plenty of food and fun at the finish. Every dollar raised helps to fund child-abuse prevention programs in our community through the Council on Child Abuse.
513-936-8009
eve@cocachild.org
www.cocachild.org

PAWS DOG FEST

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Ride Cincinnati

JUNE 13
Start times: 6:30 am, 7:30 am, 8:30 am, 9 am and 11 am
Yeatman's Cove
$35 adults, $15 for children 12 and younger
A non-competitive bike ride, open to all skill levels. Start times correspond to length of course—from the longest ride of 62.8 miles to a one-mile Kids Bike Rally. Benefits the Barrett Cancer Center at the University of Cincinnati.
Karen Niemeyer
513-941-0304
jaspers.karen@gmail.com
www.ridecincinnati.org

9th Annual Anthony Muñoz Foundation Golf Classic

JUNE 14
9:30 am shotgun start
TPC River's Bend
$1,700 per golfer; $6,000 per foursome
Join Pro Football Hall of Famer Anthony Mu-

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BETHESDA LYCEUM

ñoz and 35 other celebrities as they tee off at TPC River's Bend to benefit Cincinnati youth.
Sarah Tedford
513-772-4900
stedford@munozfoundation.org
www.cincinnatimagazine.com

Arby's Charity Tour Cincinnati

JUNE 14
10 am shotgun start
Ivy Hills Country Club
$3,000 per foursome
Proceeds from the annual golf outing benefit Boys & Girls Clubs of Greater Cincinnati, which provides a positive, safe place for children ages 6-18 to spend their non-school hours.
513-421-8909
khollstegge@bgcgc.org
www.bgcgc.org

Joe Nuxhall Memorial Scholarship Golf Open

JUNE 14
9:30 am
Hamilton Elks Country Club
$300 per golfer
Begins with a photo opportunity with celebrities. Includes a JTM lunch, shotgun start, 18 holes of golf (cart included), a celebrity with each foursome, beverages, dinner by Montgomery Inn, awards, live auctions and raffles. Raises scholarship funds for Butler County youth.
513-829-6355
foundation@fairfield-city.org
www.nuxhallopen.org

2010 Tour de Cure

JUNE 19
Start times vary by tour length: 6:30 am, 8:30 am and 9:30 am
Warren County Fairgrounds
Individual riders raise $150 minimum.
Brand new site for 2010. Supports the American Diabetes Association. Routes wind through the countryside of Warren and Greene counties, including the historic city of Lebanon. Post-ride, enjoy family activities at the fairgrounds, as well as music and games.
513-759-9330 ext 6661
sjefferson@diabetes.org
tour.diabetes.org

Cincinnati Opera's 90th Anniversary Gala Concert and Dinner

JUNE 19
Dinner, 5 pm; Concert, 8 pm; Post-concert celebration, 10:30 pm
Music Hall
$750 Grand Patron, $500 Patron
Melody Sawyer Richardson chairs with co-chairs Melanie Chavez and Jeannine Winkelmann, Harry and Linda Fath as honorary event co-chairs, and Patrick Korb as event creative chair. Includes a celebratory dinner, star-studded concert, and post-concert celebration. The concert is dedicated to Louise Dieterle Nippert.
Christine Reed
513-768-5520
www.cincinnatiopera.com

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Cincinnati teacher's battle against breast cancer.

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laurencarrbenefitfund@yahoo.com
info: www.laurencarrbenefitfund.com

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Liver Life Walk

JUNE 19

Registration, 8 am; Program and Walk, 9 am
Sawyer Point
Donations and fundraising encouraged.

This 1-2 mile walk also features food, activities and entertainment for the whole family. Form teams and raise funds for the American Liver Foundation.

Lindsay Eichelman
877-548-3730
leichelman@liverfoundation.org
www.liverfoundation.org/walk

Sip, Savor & Stroll at the Boathouse

JULY 1

6-9 pm
Montgomery Inn Boathouse
$50 per person

Enjoy "All-American Fare" tapas style, complemented by your favorite beers and wines. Music, silent auction and raffle. Supports Inner City Youth Opportunities.

www.icyo.us

St. Rita Fest

JULY 9-11

Time TBA
St. Rita School for the Deaf
New this year—Admission charge $2 per person

Visit Cincinnati's must-go festival. Rides, entertainment, prizes and $24,000 in the grand raffle, games galore and the famous mock turtle soup.

Angie Frith
513-771-7600
afrith@srsdeaf.org
www.srsdeaf.org

Bethany House Services 15th Annual Children's Carnival

JULY 14

5-9 pm
Bethany House Services
Donations accepted.

The carnival allows shelter guests, neighborhood friends and children access to a safe, fun environment. Proceeds benefit Bethany House Services, which in collaboration with others, helps secure housing, education and assistance for homeless families.

Debbie McGarry
513-921-1131 ext 105
dmcgarry@bhsinc.org
www.bethanyhouseservices.org

Furniture Fair Golf Event

JULY 25-26

Sunday dinner, 6-10 pm; Monday outing, 7 am-7 pm
Dinner: Paul Brown Stadium; Outing: Wetherington Golf and Country Club
Dinner, $50 each/$90 per couple; Outing starts at $300 per golfer/$1,000+ per foursome

Sunday night dinner kicks off the Monday golf outing. Traditional scramble format, with select foursomes paired with a local celebrity. Morning and afternoon flights. Snacks, refreshments and games available on-course. Benefits The Leukemia & Lymphoma Society.

Tom Carleton
513-361-2100 ext 132
tom.carleton@lls.org
www.lls.org/soh/CelebGolfDinner

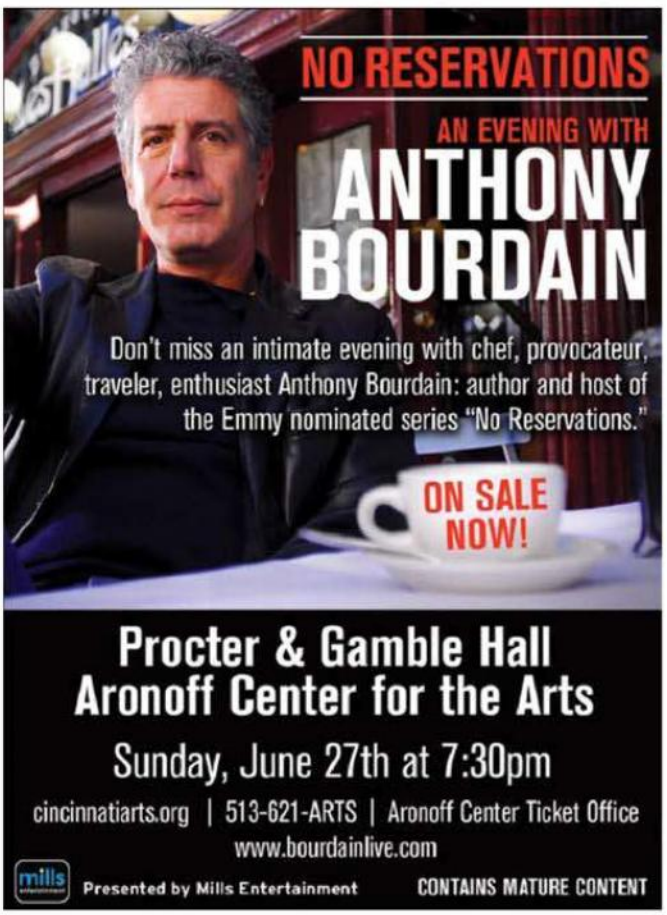
Bethany House Services 16th Annual Golf Outing

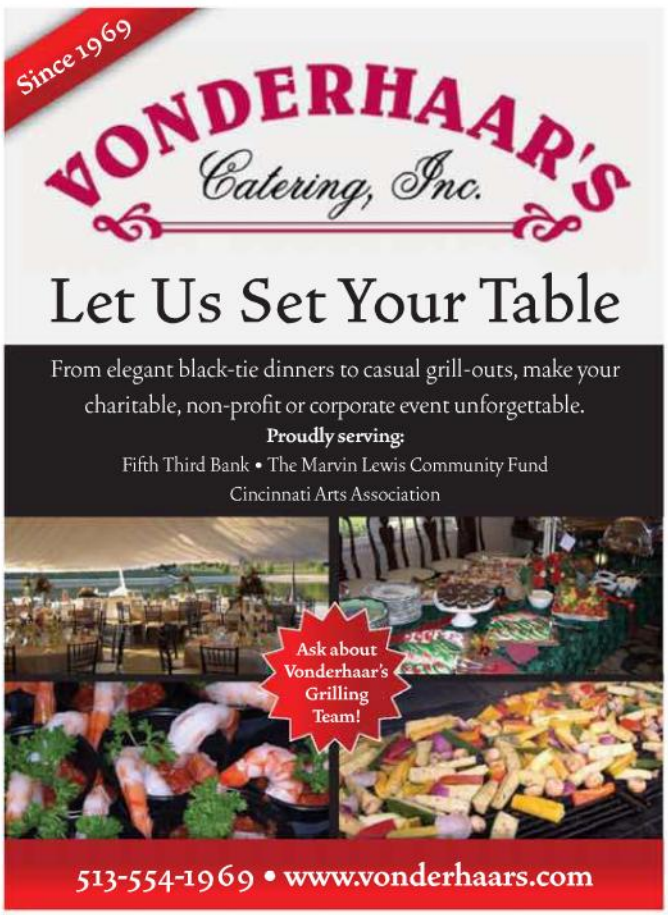
AUGUST 2

Noon, shotgun start
Maketewah Country Club
$225 per golfer

Golf scramble format with 18 holes of golf, lunch, dinner, cocktails, awards, contest prizes, raffles and auctions. Denny Janson emcees. Non-golfers can join the post-play banquet.

Debbie McGarry
513-921-1131 ext 105
dmcgarry@bhsinc.org
www.bethanyhouseservices.org





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WAG IT! WAREHOUSE PARTY

Chris Hall Memorial Golf Outing

AUGUST 2

11:30 am
Heritage Club, Mason
$225 per golfer

Honor the memory of a founder of Tender Mercies, Chris Hall. Proceeds provide housing and supportive services to homeless persons with histories of mental and/or emotional disabilities.

Laura Kohus
513-639-7021
lkohus@tendermerciesinc.org
www.tendermercies.org

Starfire Bowl-A-Thon

AUGUST 6

7-10 pm
Brentwood Bowl
$30 in pledges; sponsorships available

An evening of bowling benefits Starfire. The organization enables individuals with disabilities to become active and vital members of the community. Since 1993, Starfire has offered innovative programs that address the emerging needs of teens and adults with disabilities.

Rachel Mecklenborg
513-281-2100
rachel@starfirecouncil.org
www.starfirecouncil.org

Spring Light 5K

AUGUST 8

8:30 am
Spring Grove Cemetery and Arboretum
Cost TBA

Lace up your running shoes and raise funds for the Cincinnati Association for the Blind and Visually Impaired.

www.cincyblind.org

Boys Hope Girls Hope 25th Annual Pro/Am Golf Tournament

AUGUST 9

Morning session, 8:30 am; Afternoon session, 1:30 pm
Kenwood Country Club
Contact BHGH for pricing details.

Each foursome plays with a pro. Each playing entry includes dinner for two, greens fees, cart, breakfast, lunch and evening hors d'oeuvres. Benefits BHGH, which provides value-centered, family-like homes, opportunities and education through college to children in need.

Sharmaine McLaren
513-721-3380
smclaren@bhgh.org
www.cincinnatibhgh.org

COCA-NUTZ! Golf Classic

AUGUST 9

10 am-10 pm
Maketewah Country Club
$1,000 per foursome

Following lunch, the tournament's shotgun start features a team scramble format. Prizes, gift packages, 19th Hole Million Dollar Shoot Out, cocktail hour and dinner. Proceeds benefit the Council on Child Abuse (COCA).

513-936-8009
eve@cocachild.org
www.cocachild.org

7th Annual Rockin' Lobster Party: Rockin' the Night Away

AUGUST 28

6 pm-Midnight
The Children's Home of Cincinnati
$150

Lobster and filet mignon dinner, open bar, specialty bar, live music, dancing and auctions. Join honorary chairs Anthony and Dede Muñoz, honorary guests Bootsy and Patti Collins and emcee Bob Herzog. Benefits specialized education and mental health treatment programs for children.

Carla West
513-527-7247
cwest@thechildrenshomecinti.org
www.thechildrenshomecinti.org

American Cancer Society's Cincinnati Golf Classic

AUGUST 30

10 am-7 pm
Kenwood Country Club
$1,250 per golfer; $4,000 per foursome

Offers day-long hospitality such as valet parking, gift salon tee prizes, massage therapists, top quality awards, gourmet dining and an incredible day on the links. Proceeds benefit ACS.

Karen Mahaney
888-227-6446 ext 4213
karen.mahaney@cancer.org
cincinnatigolfclassic.org

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SEPTEMBER 10-13

Light The Night Walk
SEPTEMBER 16 – MASON SPORTS PARK
SEPTEMBER 23 – SAWYER POINT

Susan G. Komen Race for the Cure
SEPTEMBER 25

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Nature Boy

I've had some of the best times of my life in our parks. Fully clothed, of course.

For some of us, music is the thread that seems to stitch the highs and lows of our lives together. For others, it's family gatherings or movies or current events. For me, it's our city and county parks. In my life they have been a steady, invigorating, character-shaping presence—one that, paradoxically, I only recently came to recognize. As another spring settles in and soothes our cabin-fever-weary bones, and the parks come alive again with walkers, bikers, and bench sitters, I feel compelled to write this ode to our green spaces and all that they have taught me—from the versatility of the female breast to why smoke jumpers need excellent eyesight. Sound strange? Let me explain.

I grew up in the 1970s, just a short walk from Rapid Run Park in Price Hill. Its hilly topography made for excellent sled riding in the winter, and its two-foot-deep concrete pond made for some treacherously fun bike riding in the summer. My friends and I would remove our socks and gym shoes and pedal around in the pond, laughing as, inevitably, our tires lost traction on the scum-covered bottom and we slid into the water. Good times, to be sure.

Being a city park, Rapid Run also had ball fields, playground equipment, and a small swimming pool. On the baseball diamond, I learned definitively that I couldn't swing a bat and hit anything as small as a softball. Mad about striking out for the umpteenth time, I once took a swing at the trunk of a mature oak tree. And missed. On the playground, I learned to play tetherball, my sport of choice for several summers. I am not ashamed to say that I played with all the enthusiasm of Napoleon Dynamite, with even less grace. In the pool, I learned to swim, earning my "green duck" beginners patch, which Mom sewed on my swimsuit. I also swam on the swim team, earning a couple of construction paper ribbons, mostly for just making it across the pool without drowning.

This being the '70s, before anyone seemed to pay a lick of attention to waterborne pathogens, Rapid Run's pool didn't have a filtration system. Instead, every afternoon at 1 o'clock, the lifeguards blew their whistles signaling everyone to get out. Then they would pour chlorine powder directly into the pool and blow their whistles again. This, we knew, was our call to sit on the pool's edge, dangle our tan legs in the water, and begin kicking as if we were throwing tantrums so as to dissolve and disseminate the chlorine. We would kick for about 10 minutes straight. I assumed that this is how all pools worked. On a rare visit to Sunlite Pool at Coney Island, I was surprised to learn that there was no group kicking session. Perhaps it was just my imagination run amok, but from that point forward, it seemed that all the kids in my neighborhood had larger thighs than the

ILLUSTRATION BY KEVIN MIYAZAKI

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kids from, say, neighboring Delhi.

Whenever my friends and I were bored and looking for a little adventure, we would walk the mile and a half to Delhi Park. It had a covered wooden bridge that spanned a crawdad-infested stream, and a snack shack with my favorites: Mounds candy bars and cherry Slush Puppies. We also enjoyed the large, fenced-in playground with all the equipment painted in happy primary colors. It made the bare, rusty metal swings and slides at Rapid Run seem, well, sort of depressing. It was an early lesson in economics: The people in Delhi were better off than the people in Price Hill. Not only were the houses bigger but they could afford to paint their playground equipment. Playing there was a nice change of scenery, I'll admit, but Rapid Run was still *my* park, despite its lack of paint, candy shacks, and filtration systems.

No matter what other parks had and had not, visiting them was always a welcome treat since they each had their own personality and charm. A one-time visit to Sharon Woods really wowed me because of the cascading tailwater of the lake; compared to the mostly stagnant streams I was accustomed to, it seemed like a wild, raging river. And one of the more memorable park experiences of my childhood was traveling with my dad on his Kawasaki motorcycle to the Winton Woods campground, where we pitched a pup tent and camped out under the stars.

Out of all our local planned green spaces, Eden Park always felt particularly exotic. That's partly because of Krohn Conservatory, the old reservoir wall-turned-climbing wall, and the Natural History Museum that used to stand nearby. But for me, the main appeal of Eden Park was boobs. I was completely enthralled by the Romulus and Remus statue, with the two boys crouched beneath their wolf mother, mouths open, ready to latch on to a teat. I didn't take this for mythology but fact. Why would anyone bother to make a statue honoring something fake?

When I was a kid, my parents took me to a number of "hippie festivals" in Eden Park where a collection of artisans and merchants sold their wares around Mirror Lake. I remember rock music, vegetarian food, and lots of people with flowers painted on their arms and faces. I also remember the boobs. Though I was too young to understand the socio-political act of bra burning, I was old enough to tell that a lot of ladies weren't wearing any under their T-shirts. At one such festival, my mom lost track of me and later found me in one vendor's "booth"—a tepee. Inside, a woman was giving breast-feeding demonstrations. According to Mom, I was all too eager to be a part of the appreciative audience. These days I'm more of a leg man than a boob man. Perhaps I was overexposed at a tender age.

My parents took me to a number of "hippie festivals" in Eden Park. I remember rock music and vegetarian food. I also remember boobs.

IN MY TEENS, our parks were the scene of both triumph and heartbreak. As a skinny, uncoordinated kid, I figured the only chance that I had at athletic success, or some reasonable facsimile thereof, was running cross country. My line of reasoning went something like this: I may not be able to swing a bat, but by golly, I can put one foot in front of the other. As it turns out, I could do that rather well. I not only made Elder High School's cross country team but won more than a few races. Our home course was situated over the hilly terrain in my old stomping ground, Rapid Run Park, which is where I won the Greater Cincinnati League championship as a freshman and a sophomore. Eventually, I ran races in parks all over town, including Mt. Storm, Lunken Airport Playfield, and French Park. I came to view my medals and trophies as redemption for my pathetic performances at home plate and at

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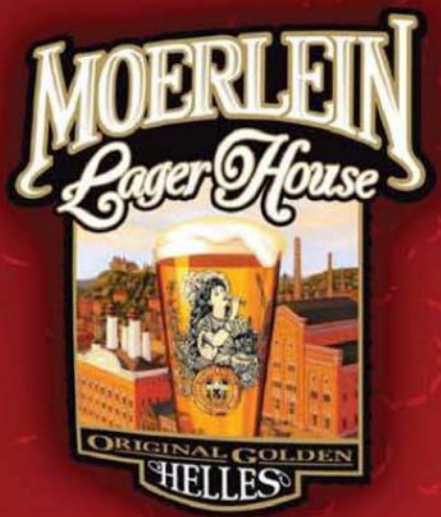

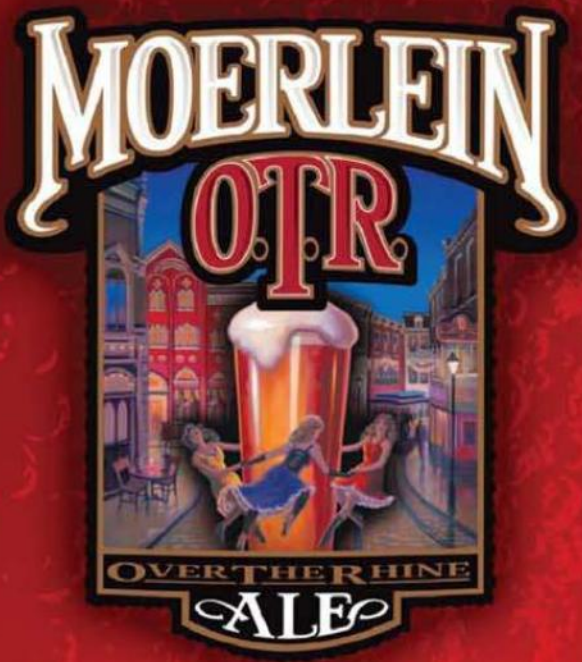

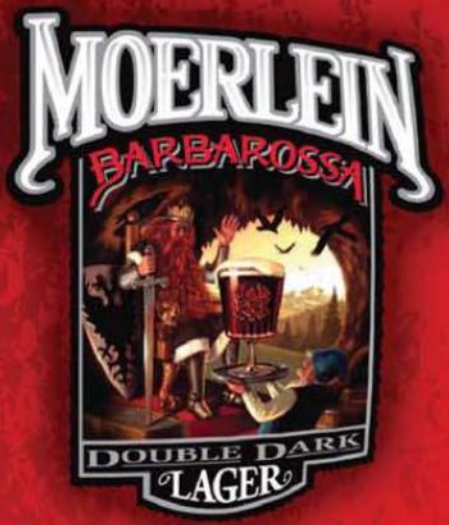

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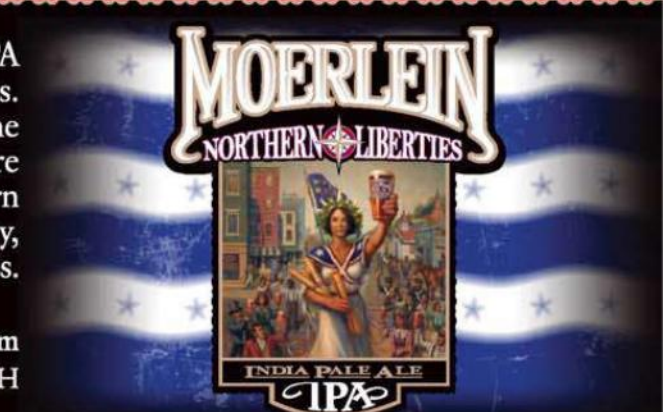

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the hands of girls half my age around the tetherball pole.

Thanks to this athletic success, my legs and lungs felt liked they owned our parks. My heart? Not so much. Several attempts to score my first real kiss while walking hand-in-hand through a park failed. I thought the fresh scent of flowers and pine would make my advances more welcome. I guessed wrong. In hindsight, I think the natural, romance-inducing scents of Mother Nature were overpowered by the Aqua Velva that I doused myself with, thinking it could magically make me as sexy as Burt Reynolds. Like I said, it was the '70s.

As a high school sophomore, I felt for the first time the head-spinning, stomach-churning, world-changing thing called love. Her name was Marilyn, a blonde, blue-eyed cutie who was near the top of her class at McAuley High School. I was turned so inside-out emotionally that even as a horny teen it took me a good month to build up the nerve to try and kiss her. To increase my odds of winning her over, I chose not to wear my glasses in her presence, afraid that I looked dorky and un-kissable with them on. Thing is, sans glasses, I could barely see anything near, and any meaningful detail beyond a seven-foot radius was reduced to a troublesome blur.

The perfect set-up for a charming walk in the park, no? While taking a stroll through Mt. Airy Forest with Marilyn on a dazzling bright October afternoon, I spotted a dozen or so small fires about 100 feet away.

"What are all those fires about?" I asked Marilyn.

"What fires?" she said, sounding alarmed, since "fire" isn't a word you typically want to hear in a forest.

"Right over there."

"What are you pointing at?"

"There," I said, pointing again in the same direction. "Don't you see all that orange?"

"Uh, those are flags."

Marilyn spoke the truth. As we continued walking and came within a few steps of what I thought were fires, even I could

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see that they were bright orange survey flags flapping in the wind, all aglow in the afternoon sun. Within a week of that walk, Marilyn dumped me.

If only I could have seen that coming.

OVER THE YEARS I have experienced many, many wonderful park days: Spotting a newborn deer while trail running in Shawnee Lookout; learning the art of casting a fly rod on the grassy lawns of Ault Park; family camping at Winton Woods and Miami Whitewater Forest; attending fall festivals at Mt. Airy Forest; skipping stones on the Ohio River from Fernbank Park; watching the sun rise over the city from Mt. Echo.

One of my fondest memories to date involves my two oldest daughters, Maggie, 15, and Gracie, 12. When they were each around 5 years old, I would enjoy some father-daughter alone-time and take one of them for a walk on a wooded trail in Sharon Woods. I had convinced Maggie (and later, Gracie) that I had befriended a bear in the woods, one we might encounter on our walk if we were lucky. We never did, of course, but on each hike—wouldn't you know it?—the bear was always kind enough to leave candy for us on a log or on the handrail of a wooden bridge.

The girls loved it and would squeal anytime I told one of them that we were going to see my friend the bear. They talk about it to this day, just as I continue to talk about Rapid Run, which I had the chance to visit not long ago.

The place had definitely changed. The jungle gym sagged like an old man bending over to pick up his cane. The basketball rims drooped like the halos of fallen angels. And the pool where I learned to swim and appreciate that which is tanned and bikinied was no more. It had been filled with dirt, which was now covered in crabgrass and cigarette butts. I stood where once only mayflies and Jesus could—on *top* of the deep end—and soaked myself in memories, glad to be a park kid then and now.

Feeling odd and/or left out? Contact the author via his Web site: www.stevekissing.com

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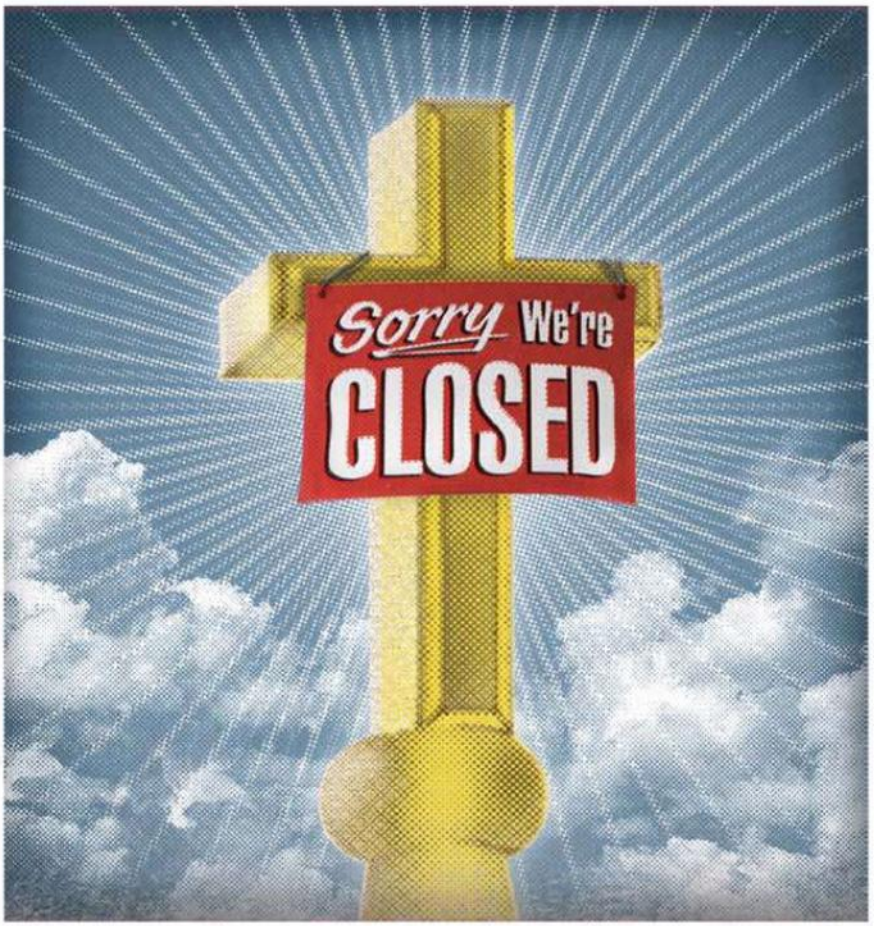

Speaking of Faith

Did a Walnut Hills church close in anger, or was it a bullied pulpit?

When Seventh Presbyterian Church—a landmark on the corner of Madison Road and Cleinview in East Walnut Hills for nearly 126 years—closed its doors last September, no one was happy. The congregation, which made the decision to go dark, said that it had no choice. As one member said, "We were forced against a wall." The Presbytery of Cincinnati, the ruling body for some 83 Presbyterian churches in the region, said that the church very much *did* have a choice, but that, for whatever reasons, it chose to die. In these precincts of faith, there was precious little good faith on either side.

"Under the circumstances, I would think you'd do everything in your power to keep us going," says Dick Paulsen, a congregant of more than 40 years, "but no one raised a finger."

"The congregation voted to close the church," James DiEgidio, the general presbyter—that is, the chief administrator of the presbytery—counters. "You would have to ask them why."

The story of why Seventh Presbyterian closed is that of a search for leadership, but one made interesting by the context in which it occurred: urban change, fading luster, impassioned allegations, and—how could it be otherwise?—money. Churches are not immune to the kind of complicated, internecine conflicts that beset other institutions. What was surprising in this case was the intensity of the bitterness, freely articulated by the congregants. As church member Margaret Valentine put it: "We didn't die. We were murdered." It's a sentiment shared by a small but vocal congregation who won't get over their loss anytime soon.

Founded downtown in 1849, the church moved to Walnut Hills 35 years later and, over time, became the church of choice for some of the city's most prominent families. A bulletin from 1957 includes important names from the city's halls of commerce and industry—Beckjord, Hollister, Pease, Schwab, and dozens more.

The second half of the last century was less kind. A mysterious fire in 1971 destroyed Seventh's sanctuary, although not the beautiful steeple; amid much fanfare, the sanctuary was rebuilt. Yet the congregation was already in decline. From a total of approximately 700 members in the early 1960s, it dropped steadily until, by 2009, only 60 members remained. In this it was like many urban churches. But Seventh had something going for it that other churches in decline generally don't: an endowment of nearly $2 million that could be (and was)

ILLUSTRATION BY MEGAN SCHERER

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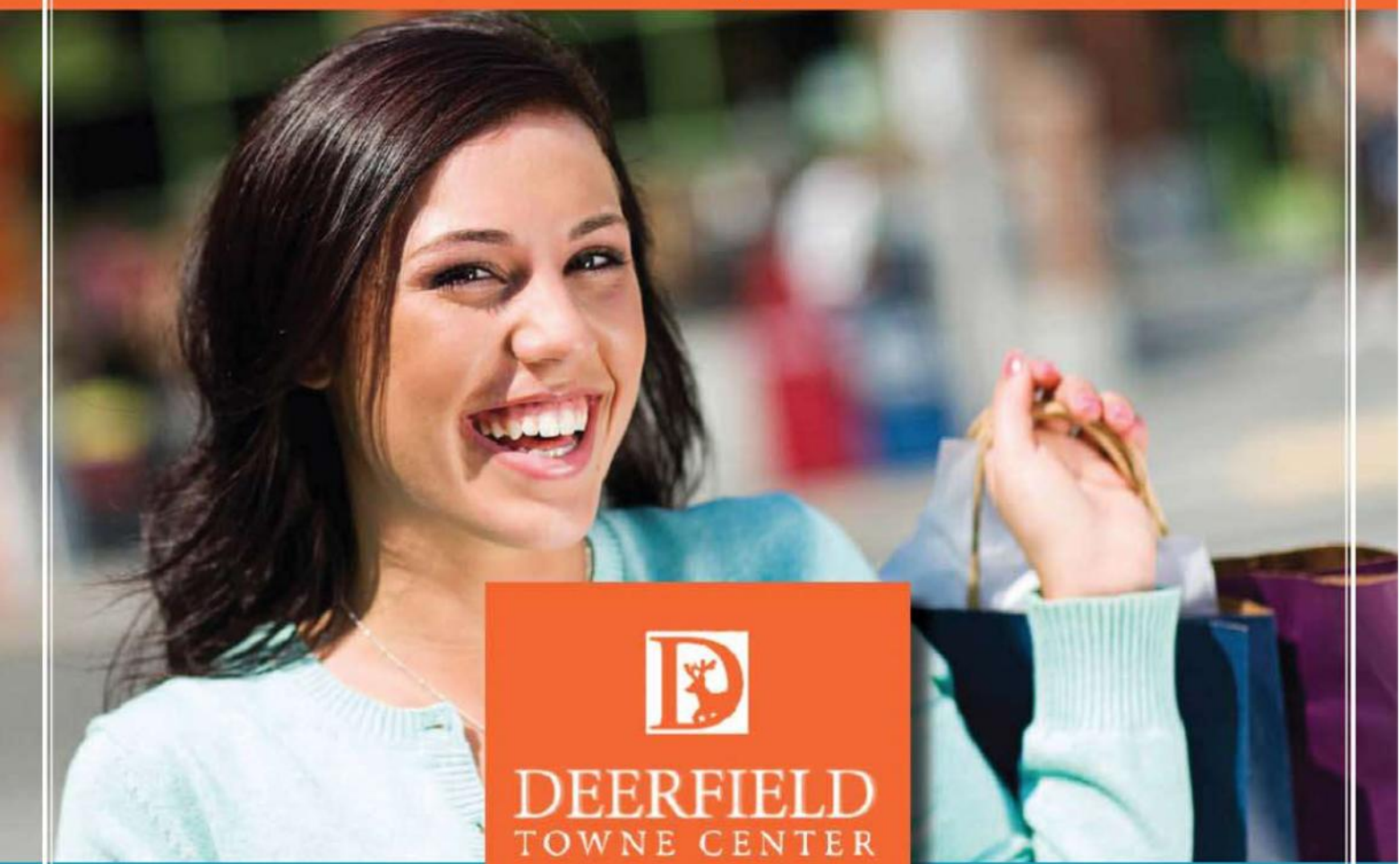

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used to help with shortfalls when times were tight.

In the summer of 2004, after six years in the job, Steven W. Willis, the young and well-liked pastor of Seventh, left to follow his wife to a new position in Washington state. As is customary in such situations, an interim minister was appointed. Taking the pulpit in August 2004, Richard Fouse was, by all accounts, a skilled interim, and he turned out to be exceedingly popular. "We loved him and we would have kept him forever," says Paulsen.

"Our ministers have always delivered strong, intelligent, and stimulating sermons," says Margaret Valentine, "and Dick Fouse lived up to that standard very well." So well, in fact, that after two years the church petitioned the presbytery to give Fouse a two-year extension. The petition was granted, in part on grounds that continuity is vital in any church.

Not only did the members at Seventh like Fouse, he liked the church—a lot. "It was a very healthy relationship," he said recently. "They seemed to be of one mind and one heart and knew what they wanted to do. This was my ninth 'interim,' and it was the most joyful, happy, cohesive, collegial one I ever had."

So why didn't he just stay? For one thing, the denomination's governing principles, as set out in the Presbyterian *Book of Order*, dictate that interims cannot become permanent pastors. For another, Fouse was on the verge of retirement. He did agree, in February 2008, to yet another extension of his interim status, but the Committee on Ministry (COM), the presbytery's powerful arbiter of who will or will not serve as minister at any given church, voted to deny the extension. Not to be bullied, the members of Seventh appealed the decision to the pastors and congregational representatives that make up the full presbytery, and *mirabile dictu*, won their appeal. However, in doing so, it seems, they used up all their chits.

MEANWHILE, THE CHURCH had made virtually no progress on finding Fouse's permanent replacement. Why not? "We floundered," admits Margaret Valentine. "We knew what we had to do, but the path to get there was hard."

What they had to do, she said later, only became clear in the winter of 2007–2008, when congregants became aware of an inspirational presentation about a San Antonio church in a changing neighborhood transformed by dynamic leadership. It demonstrated how their ministry might be reinvigorated under the right pastor. "That was God showing us the way," Valentine recalls. "But the presbytery did not agree with us."

The ambivalent feelings the congregants at Seventh had about the presbytery were nothing new. Paulsen explains: "Over the years, Seventh never had good relations with the presbytery. We paid them the money"—approximately $25 per congregant annually—"that we were

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required to contribute, but we never really got involved. We were conservative. They were liberal. There was a feeling that the presbytery was out to get us, and they did it by turning down our choice of minister."

Margaret Valentine served as the church's clerk of session—its official record-keeper; long-time member Buck Middlekauff was the church's treasurer; and both found themselves in the center of the wrangling. They report that when they requested Fouse's second extension, the reception they got from the presbytery's Committee on Ministry was demeaning. "I have never been treated so poorly in my entire life," says Margaret Valentine.

Traditionally, a Presbyterian congregation forms a pastor nominating committee (PNC) to locate and "call" a new pastor. In church-speak, a PNC asks for God's guidance in identifying a new leader. In practical terms, a committee seeks out candidates through church publications and referral channels, even using DVDs and YouTube videos to size up preachers before meeting them.

With Seventh, most of these tactics were employed, but to no avail. One problem, says Valentine, was the revolving-door liaisons from the Committee on Ministry, delegated to assist Seventh's PNC. "The first one was unacceptable because of attitude," she recalls. "He wanted to control things." She says that the COM assigned four different liaisons before the PNC settled in with one comfortably. Then, "we didn't hear from him for a year and a half. We were put on hold."

In August 2008, the PNC and the congregation made the unusual—within church circles—move of hiring a ministerial search firm. And by the following March, Seventh's PNC was looking favorably at a candidate: the Reverend Dr. Ian Lamont.

On paper, Lamont seemed to have it all. At 50, he was serving as senior minister at Dardenne Presbyterian Church in St. Louis, an historic church that had almost died in the 1960s but more recently had grown substantially both in numbers and attendance. Previously, he had performed similar magic at a church in New Jersey and another in Ft. Myers, Florida.

A reputation for thoughtful, provocative sermonizing and an appealing turn of phrase was reflected in a quote from his personal statement, supplied by the search firm: "I find God making me softer on issues that need charity, and firmer on issues that need clarity. My prayer is that the world would not meet me each day, but that Christ would meet the world through me." The candidate summary supplied by the recruiter noted, "He has an 'investment' mindset and would like his next call to be where he can invest the next 20 years of ministry."

Bingo!

The congregation, led by Mike Valentine, Margaret's husband and chair of the PNC, voted to issue the "call" to Ian Lamont

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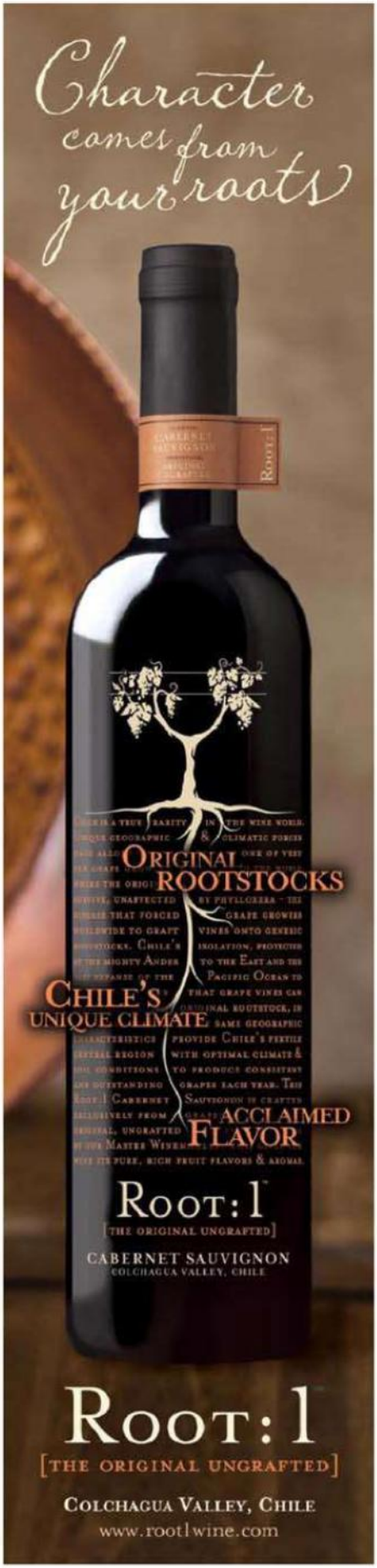

last July. Following Presbyterian protocol, they next presented their candidate to the COM for approval. After all the years of being pastor-less, it was an approval they felt confident of receiving. But within two days, the COM rejected Lamont.

NINE SPECIFIC REASONS were given, some having to do with style and some with alleged improprieties. Number one: "The candidate does not seem to be a good theological match with the congregation." The congregants interviewed for this story interpret this as the liberal-leaning presbytery not warming to the conservative Lamont. Furthermore, Lamont was perceived as having a strong personality that, the COM said, was "brash and unyielding."

The COM had other issues. Seventh had offered Lamont a total compensation package of approximately $130,000, which the COM deemed "excessive." Also, deep in the COM's list was this: "The report of the Permanent Judicial Commission [in the St. Louis presbytery] indicated inappropriate action regarding Dr. Lamont's finances...." And this: "Dr. Lamont appears unwilling to accept any responsibility for conflict in the congregation he previously served."

Here's what appears to be in Lamont's baggage. His move from Florida to St. Louis in 2007 left him saddled with two mortgages, so he asked his new church for help. Some members objected, and one filed a complaint with the presbytery. (A formal remedial review by the presbytery resulted in no suggestion of wrongdoing.)

Plus, Lamont didn't weather the transition to his new pulpit successfully. As the report to the COM in the St. Louis-area presbytery put it: "...conflicts within the congregation over worship styles, staff roles, and stewardship issues reasserted themselves." By mutual decision, Lamont and the presbytery agreed that his "pastoral relationship" with Dardenne Presbyterian be dissolved. On July 1, 2009—five days before he got the call from Seventh—it was.

In the weeks that followed, Margaret Valentine tried to sort the problems out by telephone with Susan Niessen, associate executive presbyter for the Presbytery of Giddings-Lovejoy in St. Louis. Niessen clarified that Lamont was on "administrative leave," but "not for anything he did wrong." A letter to the COM of the Presbytery of Cincinnati from the Presbytery of Giddings-Lovejoy, dated September 8, 2009, reiterated the message that Dr. Lamont left his position "without prejudice, free to seek a new call." But it was too late. On that same day, the full Presbytery of Cincinnati denied Seventh's appeal to overturn the COM's rejection of Lamont. When Margaret Valentine tried to introduce the letter at the hearing, Thomas D. York, pastor of Knox Presbyterian Church in Hyde Park and chair of council for the Cincinnati Presbytery, who was chairing the meeting, failed to recognize her. The vote was 96–40.

During the appeal, one of the congregants had asked a member of the COM what he thought the future of Seventh would be were the appeal to be turned down.

"Only God knows," came the answer.

"They knew damn well," says Dick Paulsen. "We would have no choice but to close."

OF COURSE, THEY could have started the search all over. But "we ran out of steam and bodies," says Middlekauff. When you talk with former members of Seventh, you hear the litany of their complaints: They feel the presbytery resented them and their elitist heritage, resented their hiring a headhunter, feared bringing a strong, conservative voice into the presbytery, and was frustrated that the church did not look at candidates closer to home.

When the COM gave Lamont a thumbs-down, members even became fearful that the presbytery had designs on their endowment. In a time of uncertainty or difficulty, Middlekauff explains, the presbytery has the right to dissolve a congregation's ruling body and put its own people in to administer the church. "Then they have control of the money," he says. "They didn't do it, but we were concerned."

Whether they were justified may be something else only God knows. Tom

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York, for his part, says simply, "There was never any desire expressed by anybody to me that the presbytery was anxious to take over."

The vote to close was taken at a congregational meeting on Sunday, September 27. There was no dissent. The endowment was placed in a legacy fund at the Greater Cincinnati Foundation where, Margaret Valentine says, the ministries of Seventh Presbyterian "will live forever." On November 10, the presbytery officially dissolved the session—Seventh's ruling body—ending the 160-year-old institution. Dispersal of the church property is up to the presbytery.

"It was not an easy situation," said General Presbyter James DiEgidio, afterwards. "Nor was it taken lightly." He feels the presbytery and the COM dealt fairly with the little congregation. "The amount of time the Committee on Ministry spent was literally hours and hours," he says. Nor was there any effort to steer the church's hand in their selection. "You try to find the best person you can," DiEgidio says, "and that you feel God is leading you to."

"The last thing any of us wanted was for the church to close," adds York. "But once the vote was taken, it's hard for the presbytery to say, 'No, you can't close.' It was very sad."

Could there have been a different outcome? Maybe if the church had borne down on the project sooner; maybe if it had been more flexible with its choice; maybe if it had found the energy to reignite the search for a new leader. And surely it would have been helpful if the presbytery had provided the emotional and psychic support that the congregation needed.

It appears that the conflicts that beset Seventh before its death haven't passed away. The church was a beneficiary of a trust administered by U.S. Bank. Early this year, Margaret Valentine, as former clerk of Seventh's governing body, asked that the money go to the church's legacy fund; the Presbytery of Cincinnati asserted that *it* should be the beneficiary. As this article went to press, U.S. Bank was asking a higher power—the Probate Court of Hamilton County—to sort it out.

Common Warning Signs of Speech or Hearing Loss:

SPEECH:

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- Change in singing or speaking voice

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- Hear better in one ear

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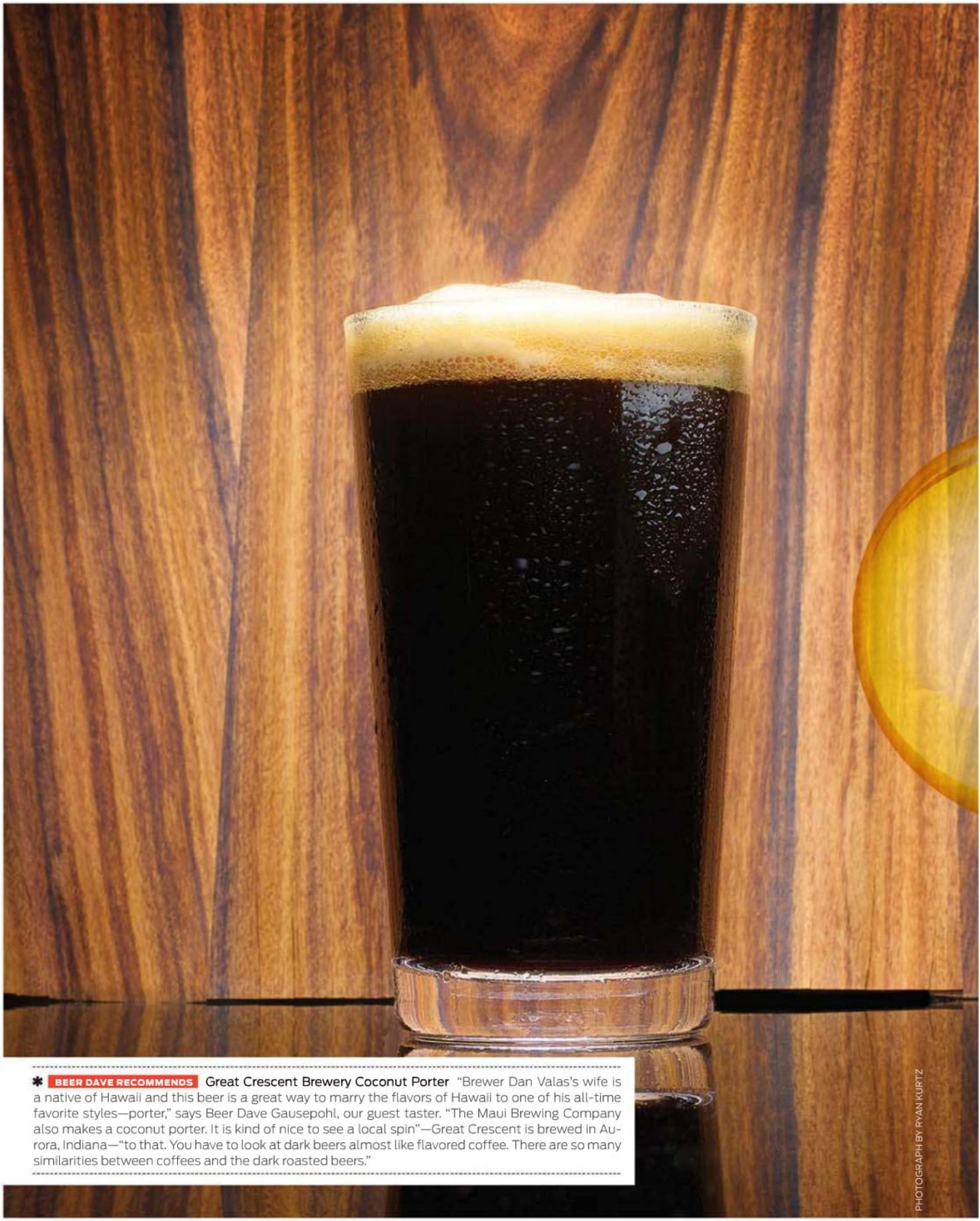

✱ **BEER DAVE RECOMMENDS** **Great Crescent Brewery Coconut Porter** "Brewer Dan Valas's wife is a native of Hawaii and this beer is a great way to marry the flavors of Hawaii to one of his all-time favorite styles—porter," says Beer Dave Gausepohl, our guest taster. "The Maui Brewing Company also makes a coconut porter. It is kind of nice to see a local spin"—Great Crescent is brewed in Aurora, Indiana—"to that. You have to look at dark beers almost like flavored coffee. There are so many similarities between coffees and the dark roasted beers."

PHOTOGRAPH BY RYAN KURTZ

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Cold Beer Here

Before the Genius of Water, there was beer. Before we made Ivory Soap, we brewed. And even though Cincinnati has lost scores of burly breweries that used to keep us in the suds, we've never lost our taste for the stuff. Looking for a tap that's pulling a perfect pint or a pony keg with superior stock? Striving to understand the whys of *reinheitsgebot* or the ways of homebrewing? We've got the goods. Heck, we've even got our own bobblehead (see right). Plus, the estimable Beer Dave picks the best beers coming out of local barrels.

BY

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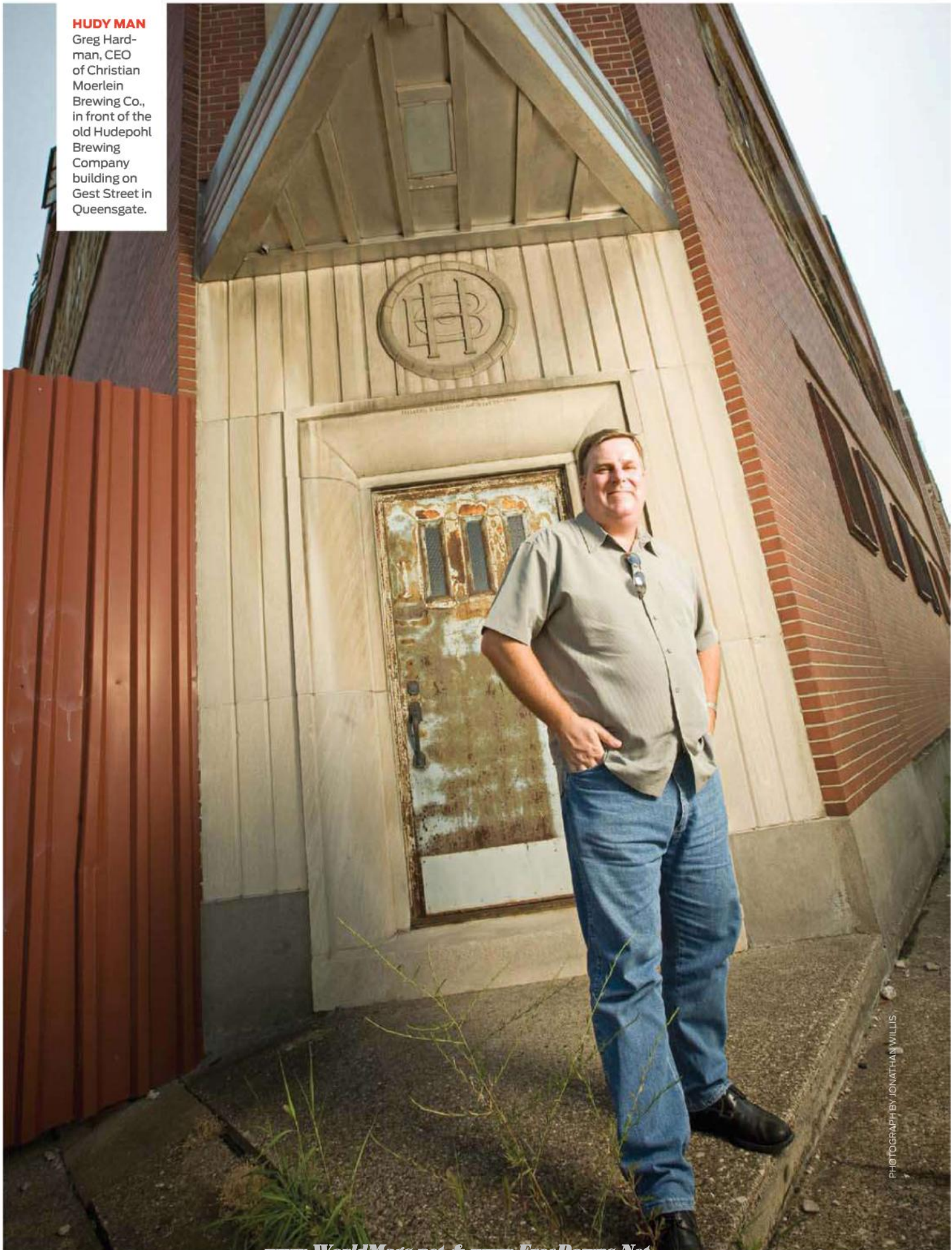

HUDY MAN
Greg Hardman, CEO of Christian Moerlein Brewing Co., in front of the old Hudepohl Brewing Company building on Gest Street in Queensgate.

PHOTOGRAPH BY JONATHAN WILLIS

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THE REVIVALIST

Hudy Dreams

Greg Hardman is the man who would be king of our beer restoration. Need proof? He's got the Moerlein Lager House coming on The Banks and plans for a brewery in Over-the-Rhine. Ladies and gentlemen, start your kegerators. BY BOB DRIEHAUS

HUDEPOHL BREWING AND its signature beers were spiraling toward oblivion in 1985, its grand old West End brewery cutting production, its beers losing ever more market share to the behemoths who used Spuds Mackenzie to influence their customers' drinking choices. Spiraling everywhere, it seemed, except in Athens, Ohio, home of 25-cent Burger beer night at Hanger 5, a bar favored by Ohio University's enthusiastic drinking crowd. "Literally, we would go through 60 kegs at Hanger 5 on a Wednesday night," says Greg Hardman, recalling those days as a freshly-minted OU grad working for an Athens beer distributor. "Everybody in Athens came to Hanger 5, and it was just a massive, fun party."

That weekly party was one of the catalysts that sparked Hardman's love affair with Cincinnati's brewing tradition. Two decades on, he's the primary revivalist of local beer and the civic pride that goes hand-in-hand with it in the Queen City. In a steady, frothy stream, Hardman has introduced or reintroduced famed (and in some bar corners, infamous) local labels—from the Moerlein craft beers to the cheaper, easy-drinking Hudy Delight, Burger, and Little Kings—since he formed the Christian Moerlein Brewing Co. in 2004. And if Hardman has his way, all of these beers will be quaffed in vast quantities and the town's beer-making reputation will be ballyhooed once again when he and his business partners launch the Moerlein Lager House, a microbrewery and restaurant scheduled to open in 2011 as part of Cincinnati Riverfront Park.

It's a vision Hardman has been nursing like a bottomless pint for the last 20-odd years. "I'm a beverage industry veteran who fell in love with Cincinnati's brewing heritage, and I love this town. That's it," he says. "I'm going to carry that torch until that beer is flowing out of Over-the-Rhine."

* * *

IT'S DIFFICULT TO overstate how important the long-lost beers of Cincinnati are to the city's DNA, but one native's story—mine—might shed some light for those who have not been schooled in the mythic power of our former golden elixirs. Pull up a stool.

For anyone raised in Cincinnati during the waning years of the last century, what I'm about to relate will sound all too familiar. Nearly every Sunday night of my childhood was spent running around the basement of my parents' house or those of four other super-sized Catholic families in Westwood. In warm months, the dads torched brats and metts on charcoal-fueled Weber Grills; winter meant carryout from Skyline, Roy Rogers, LaRosa's. No matter the season, locally brewed suds were always on tap.

Some of my earliest memories of my dad involve me sitting on his lap in a basement lit by a neon Hudepohl sign and a hanging Hudy lamp, him talking with the other adults and me watching the bubbles rise from the bottom of his stein of Hudy Gold. The beer was served from his "bar mobile," the keg refrigerator that always had a quarter barrel on tap, ice cold and ready to pour. Up the street, his best friend was loyal to Schoenling, keeping it on his own basement tap until the brand's bitter end. It was in that basement that we kids laughed and laughed when our dads tapped their first keg of Christian Moerlein, reintroduced by Hudepohl in 1981 after being off the market since Prohibition. The craft lager packed a much bigger punch than their regular beers, a fact the grownups only realized after getting a little blotto.

On most Saturdays, we loaded the empty kegs into the trunk of his Granada and headed to The Brewery. Until 1991, that was Hudepohl's • CONTINUED ON PAGE 112

TOP TAPS

The bars, restaurants, and brewpubs with the best beer selection.

= Bar = Brewpub = Restaurant

The Beer Sellar

They have 60 choices on-tap, from Abita's Purple Haze to Warsteiner (lager and dunkle). The bottle menu includes beers from Brazil (Xingu Black, a dark lager), Australia (Foster's oil can, mate), or Scotland (Orkney Brewery's Skull Splitter, an ale named after a Viking ruler). Cozy? Hardly. But there's the great skyline view and the deck, where you can sit and watch the water taxi ferry Reds fans back and forth. » *301 Riverboat Row, Newport, (859) 431-6969*

BJ's Restaurant & Brewhouse

This location of the California-based chain makes only root beer on-site. (The beer comes from Reno.) We tried the Harvest Hefeweizen, a smooth and fruity wheat beer, but to pick your fave, try a sampler. The standard tap lineup includes Piranha Pale Ale, Jeremiah Red, P.M. Porter, and Nutty Brewnette, a nut brown ale, as well as seasonal brews. » *11700 Princeton Pike, Springfield Twp., (513) 671-1805*

The Comet

This, my friend, is the holy grail: Browse the three-door glass-fronted cooler or scan the Bevador at the far end of the bar to make your bottle selection. Or check out the drafts—we found Allagash Four (that's four malts, four hops, four sugars, and four strains of yeast) the night we visited. » *4579 Hamilton Ave., Northside, (513) 541-8900*

Dewey's Pizza

The eight taps in each location pull a carefully curated selection that changes with the seasons. The current Cincinnati lineup includes Lost Coast Great White and Two Brothers Bitter End Pale Ale. » *www.deweyspizza.com*

Dilly Café Wines & Gourmet

Part restaurant, part bar, part

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THE EXPERT

Stout-Hearted Man

Beer Dave, our arbiter of ale, earned his nickname honestly—by tasting lots of beer.

Sam Adams Noble Pils

Rivertown Brewing Co. Bock Beer

Christian Moerlein Emancipator Doppelbock

Mt. Carmel India Pale Ale

Great Crescent Brewery Coconut Porter

FOR DAVE GAUSEPOHL, Bryant Distributing Company's beer manager, the love affair with brew began when he was 9. Of course, he wasn't *drinking* beer back then; he was collecting it. Sort of. As he recalls it, his older sister brought home a little seven-ounce can of Pabst Blue Ribbon—an empty collectible she got from a friend's dad. "You never know what the catalyst for an obsession is, but for me I think it must have been that seven-ounce Pabst can," says Gausepohl. "I never realized that beer could be so cool." Today he has amassed more than 500,000 pieces of brewery-related memorabilia, everything from cans to coasters to bottle caps. Along the way, he also developed discerning taste buds and the kind of knowledge required when *Cincinnati Magazine* was looking for an expert opinion on local brews.

Gausepohl got schooled in specialty beer on summer road trips to small breweries in Wisconsin, where he sampled what were really some of the first craft beers in the country. "The fizzy yellow beers never did anything for me," he says. "They were to beer what Velveeta is to cheese." The burgeoning connoisseur knew he belonged in the craft brewing industry, so when he heard that the owner of the Drawbridge Inn in Ft. Mitchell was building Oldenburg Brewery in 1986, he got a job at the hotel and wormed his way in. "I was finished waiting tables one night when I went over and crashed the first testing of the brew house, where they were making sure all the piping was in place," he says. He stayed all night; the next morning, the brewmaster offered him a job. He's never looked back.

After 10 years with Oldenburg, Gausepohl joined The Party Source as their craft beer buyer, a position that meshed nicely with his brewery-touring obsession (he's visited 1,800 in the U.S.). These days, he manages a "portfolio" of premium beers for the Owensboro-based Bryant Distributing Co. "It's nice working for a company that already had a lot of beers that I admired," he says. "Now I get to play with them all day long." According to Beer Dave, as he's affectionately known, the microbrewery movement will continue to grow, because the thrill is in the hunt. "There will always be the people who drink Bud Light from cradle to grave," he says. "But the guy that buys Belhaven today may buy Sierra Nevada tomorrow, and Rogue the next day. The breweries keep coming out with new and exciting brands, so you have to keep going back to the fountain."

What's tempting him from the local breweries these days? We asked, and Beer Dave poured forth. —KATHERINE L. SONTAG

retail store, Dilly Café is in a class all its own. With 11 craft brews on tap and hundreds of bottles on offer, beer manager James "Peanut" Kahles can help you make up your mind. BeerAdvocate.com has named Dilly Café to their list of top 50 beer bars in the country twice, and we wholeheartedly second that emotion. » *6818 Wooster Pike, Mariemont, (513) 561-5233*

Germania Society Klubhaus

When the society hosts its public events, check out the Klubhaus, where there are seven different types of German beer on tap. "We try to keep a wide variety available for our members," says Walter Pegram, president of Cincinnati's Germania Society. So what do you have to do to become a member? Pegram says there's a meeting on the first Friday of every month, and those who are interested in exploring their German heritage are welcome to attend. » *3529 W. Kemper Rd., Forest Park, www.germaniasociety.com*

Great Scott

Celebrate this far east side restaurant's fifth birthday with a beer from one of their dozen taps—Mt. Carmel's Spring Ale, Great Lakes's Eliot Ness, Rogue's Dead Guy, and Arrogant Bastard were tempting on a recent visit. Unexpected finds on the bottle list include the USDA certified organic Pinkus Pils, from Munster, Germany and Phinn & Matt's American Pale Ale from Southern Tier Brewery in Lakewood, New York. » *1020 Ohio Pike, Withamsville, (513) 752-4700*

Habits Café

Last year's upgrades to Oakley Square brought a few cosmetic changes to this landmark bar. Thank heavens nothing has changed with their beer selection. There are only a handful of taps, but they're pulling Bell's Two-Hearted Ale, Stella Artois, Guinness, and Great Lakes seasonal in addition to Miller Lite. Brewers Flying Dog, Bell's, Great Lakes, and Rogue all show up on the bottle list, as well as Tröegs, Stone, Two Brothers, and Victory. » *3036*

ILLUSTRATIONS BY CAROLINE CHURCH

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Madison Rd., Oakley, (513) 631-8367

Hofbräuhaus Newport

Seven years after landing in Newport, they're brewing and serving up stein-fulls of their signature premium lager; Munich weizen; Hofbraü light, a lower-alcohol, lighter blend developed for American palates; and the dark dunkel. This month's Maibock packs a powerful punch—it's 7.2 percent alcohol by volume. Fear not: The menu features plenty of Teutonic food to soak it up. Choose from pretzels (served with bier cheese for dipping), potato pancakes, sauerkraut balls, or a selection of sausages. *Prost!* » *Third and Saratoga Streets, Newport, (859) 491-7200*

Longneck's Sports Grill

The bar is long, the flatscreens are many, and tank-topped waitresses deliver buckets of beers, baskets of wings, and rounds of Jäger bombs to the sporting crowd here. But a surprising selection of bottled beers (Magic Hat #9 pale ale, Old Leghumper porter, Ommegang Hennepin saison) and a handful of unexpected drafts (Strongbow cider, Stella Artois, Smithwick's, and Longneck's Light Lager) make this a pleasant stop for a serious hophead. » *1009 Town Dr., Wilder, (859) 291-5664*

Marty's Hops & Vines

Besides a thoughtful selection of wines and craft beers—a serviceable lineup of Belgian and German imports, plus a build-your-own-six-pack wall—there's a small bar area where you can linger and enjoy your selections. Can't stay? Take the party home with you. Just pick a sampler pack, available from brewers including Abita, Flying Dog, and Boulder Beer. » *6110 Hamilton Ave., College Hill, 513-681-4222*

Mecklenburg Gardens

The dark-beamed bar dates back to 1865, and, judging by the some of the photos on the walls, remains largely unchanged. They have 15 beers on tap, most of them German, including the Weihenstephaner Hefe Weissbier, Franziskaner Hefe-Weisse and dunkel,

PHOTOGRAPH BY RYAN KURTZ

* **BEER DAVE RECOMMENDS** Sam Adams Noble Pils "They are very much local—they brew a good percentage of their beer right here in the old Hudepohl-Schoenling Brewery—but they want everyone to think all the beer comes from Boston. I would put their Noble Pils alongside the classic pilsners from around the world. 'Noble hops' are just a certain variety of hops from Central Europe. What they've come out with has been exciting to taste."

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✱ **BEER DAVE RECOMMENDS** **Rivertown Brewing Co. Bock Beer** "It has a nice balance of dark roasted malts to German hops, making it very true to the bock style. They are doing it on a small scale and they are having trouble meeting demand. A lot of breweries come out with something that they call one thing but are way off-sync as far as being right where the style needs to be. Rivertown's seasonal bock is *really* good."

PHOTOGRAPH BY RYAN KURTZ

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and Spaten Optimator Doppelbock. Bottles include Einbecker Mai-Ur Bock, Flag Porter, and Fraock Heather Ale. Order some schnitzel or hasenpfeffer, toss in a side of spaetzel, and get in touch with your inner German. Lederhosen not necessarily required. » *302 E. University Ave., Corryville, (513) 221-5353*

Nicholson's Tavern & Pub

The staff here really knows their stuff. We asked Joey to pick a sampler for us, and he came up with a doozy: the smooth, sweetish Belhaven Scottish Ale; the peppery, caramelized malt of Pepe Nero black Belgian style farmhouse ale from Goose Island; Rogue Brewery's John John Dead Guy Ale (that's Dead Guy Ale aged in Dead Guy Whiskey barrels); and Loose Cannon IPA, from Heavy Seas, produced by Baltimore's Clipper City Brewery—triple-hopped and cask conditioned. All this from a guy in a kilt. That's hardcore. » *625 Walnut St., downtown, (513) 564-9111*

Northside Tavern

Indie music fans already know Northside Tavern is the place to see acts like The Sundresses, The Incline, and Buffalo Killers. Enjoy your tunes with a side of great beer. There's Stella Artois, Moerlein, Bell's, Great Lakes, Guinness, and Anchor Steam on tap, and even more in bottles, including Old Speckled Hen. Plus, the people-watching is top-drawer; remember, this is where all the cool kids hang out. » *4163 Hamilton Ave., Northside, (513) 542-3603*

Red Ear Brewing Company

Matt Wehmeyer started Red Ear Brewing Company last August at Vito's Café in Ft. Thomas. "Right now we're producing a barrel a week, which is about 33 gallons," he says. This winter he offered a chocolate oatmeal stout and the beer he calls his "mainstay," Big Al's Nut Brown Ale, named for his late father. Wehmeyer's hoping to find a location of his own where he can increase his production capacity. For now, get your Red Ear at Vito's. » *Vito's Café, 654 Highland Ave., Ft. Thomas, (859) 442-9444*

ILLUSTRATIONS BY CAROLINE CHURCH

THE TASTE

Grand Master Mash

Chugging is for frat boys and bar flies. Learn to savor nature's nectar.

IF YOU WANT to enjoy your pint like a pro, put away the beer bong and cleanse your palate: Cincinnati's very own Grand Master beer judge Ed Westemeier is here to teach you how to drink like you give a damn.

STEP 1: POUR AND EXAMINE

Before pouring, make sure to get all gravy, lipstick, or axle grease off your glass. Even microscopic specks of grease can ruin the head on a beer, Westemeier says, so clean glassware is vital. After pouring, note the color and whether it's clear or hazy—a tip-off as to whether or not it's unfiltered. "Unfiltered beers usually contain some living yeast left over from fermentation," he says, "and that's a great source of B vitamins, as well as giving a fuller flavor." See, this is good for you.

STEP 2: SNIFF

Do it quickly; the aroma can dissipate. Ales often contain more complex odors than crisp and clean lagers, Westemeier says, thanks to being fermented at warmer temperatures. "Highly hopped beers generally offer some great aromas, too, and some beer lovers can identify many varieties of hops from smell alone," he notes. But don't try. That's just annoying.

STEP 3: TASTE

Don't chug it, Brutus. Listen to the Grand Master: "Your first sensation will probably be either malty (sweet) or bitter (hoppy). If it's malty, it might be bready, sweet, roasty, caramel, biscuit-like, toasty, burnt, or any of dozens of other descriptors. If it's hoppy, you might pick up spicy, peppery, flowery, citrus, or many other tastes." German hefeweizens have exotic notes like banana and clove, which come from the wheat yeasts used to ferment them. "You can also make note of the relative bitterness, which tells you how the beer is balanced between malt and hops," he says. "In a few beers, such as barleywines, you can sometimes experience the higher alcohol level as a warming feeling."

Finally. The warming. Wait—you haven't been spitting your beer out, have you?

— BRENT DONALDSON

www.WorldMags.net & www.FreeDowns.Net

Rock Bottom Restaurant & Brewery

Brewmaster Mitchell Dougherty oversees a lineup that includes Cincinnati American Light lager, White Tiger Wheat, Tall Stacks Ale, Brown Bear Brown, and rotating brewmaster's choice selections. Get any beer on tap to go in a 64-ounce growler for just $10.50, and there are weekly specials—Monday's beer of the day is $3, and on Thursdays, Dougherty taps a limited-edition firkin. » *10 Fountain Square, downtown, (513) 621-1588*

Sammy's Gourmet Burgers & Beers

The beer selection here is small but mighty. Of the seven on tap, you could choose Guinness, Stella Artois, Sierra Nevada Pale Ale, or Sammy's Red Lager, the house brew, made by Anheuser Busch. Bottle babies find an eclectic mix that covers American microbrewers (Moerlein, Goose Island, Brooklyn Brewery, Great Lakes) and imports (Estrella, Birra Moretti, Grolsch). And if you're hungry, we hear they have pretty good burgers, too. » *4767 Creek Rd., Blue Ash, (513) 745-9484*

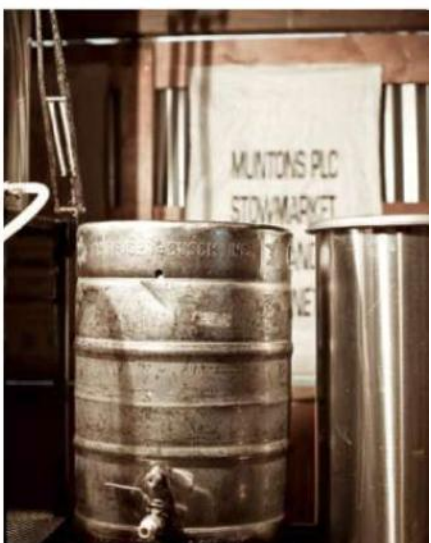
Teller's of Hyde Park

The only drafts that cross the counter at this former bank are from the 30 or so taps, stocked with local favorites from Christian Moerlein and BarrelHouse, microbrews such as Dogfish Head Black & Blue and Bell's Oberon, and imports such as Old Speckled Hen and Weihenstephaner Hefe Weissbier. We'd like to make a few withdrawls, please. » *2710 Erie Ave., Hyde Park, (513) 321-4721*

Terry's Turf Club

Everyone gives TTC love for the burgers (and grief for the wait). But we love the Bevadors, bottle-shaped refrigerators with rotating lazy-Susan shelves that hold a nearly unbelieveable 20-plus cases of beer. And oh, what beer. Rogue Dead Guy Ale, Belgian-style Hennepin Ale from Ommegang, and many usual suspects. Try a few while you wait (and wait) for your burger. » *4618 Eastern Ave., Linwood, (513) 533-4222*

—AMANDA BOYD WALTERS



STIRRING HIS BREW HOMEBREWER RON MAHAN (CENTER RIGHT) ACTIVATES A YEAST STARTER (TOP LEFT). THE LAMBIC STARTER (TOP RIGHT), USED FOR BELGIAN-STYLE BEER, HAS HIGHLY ACTIVE BACTERIA. ORVAL BREW (BOTTOM LEFT) IS ONE OF THE FEW BEERS THAT BENEFIT FROM AGING. IT HAS BEEN FERMENTING FOR THREE YEARS.

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PHOTOGRAPHS BY JONATHAN WILLIS

THE HOMEBREWERS

Lager Lessons

According to Plato, it was a wise man who invented beer. It was also an obsessive one. Three brewers explain their consuming passion. —CAITLIN BARNETT

THE NOVICE

Jared Hamilton, 24
OVER-THE-RHINE

DAY JOB: Volunteer Coordinator, Cincinnati Red Cross

PINT OF NO RETURN: "As a college kid, I started out drinking crappy beer," says Hamilton. "Then I tried Rogue Dead Guy Ale and got the bug." He frequented brewpubs and quickly heard the rumblings of homebrew culture.

THE FIRST BATCH: The Extra Special Bitter, a mild British beer, tasted like bananas and cloves, notes typically associated with Belgian beers.

THE WORST BATCH: His attempt at a festive pumpkin ale tasted like burnt pumpkin pie.

THE LEARNING CURVE: *The Complete Joy of Homebrewing* by Charles Papazian was Hamilton's first course of study. "It gives you an overview of not only the process, but everything that goes into it, like the ingredients and what they do, and some of the science."

STOUT SUCCESS: Hamilton wasn't wowed until his sixth batch, the quirkily named Chocolate Platypus Porter. "That was the first time I thought a beer I made tasted really great."

BREW-TAL FAILURE: An experiment with a friend. "He used almost two pounds of hops in a five-gallon batch. It came out as green sludge."

DIY TIPS: Read forums, books, and magazines (like *Zymurgy*, the journal of the American Homebrewers Association). And sample liberally. "Open up your palate to new experiences," he says.

THE PROFESSIONAL

Mike Dewey, 37
KENWOOD

DAY JOB: Construction development before establishing Mt. Carmel Brewing Company

PINT OF NO RETURN: Before Northern Kentucky's Oldenberg Brewery closed in 2001, Dewey befriended the brewmaster and developed an affinity for specialty beers. "I went to the local homebrew store and started very basically," he says. By 2005, he and his wife, Kathleen, had taken his passion for brewing to a new level by starting their own company.

THE FIRST BATCH: "It tasted like fermented sugar," Dewey says. "Not too bad, but terribly flat."

THE WORST BATCH: Sour vinegar. The intended English ale probably got contaminated.

THE LEARNING CURVE: *The Practical Brewer,* first published in 1946 by the Master Brewers Association of America, launched Mike's beer education, and a friend with 27 years of commercial brewing experience continued it. "We took a really slow approach," he says. "Every time we brewed, we enhanced, changed, or improved what we did." His first setup occupied just 250 square feet of his basement. "We took a big leap when we brewed our first seven-barrel batch and it tasted great."

DIY TIPS: Dewey suggests joining the Bloatarian Brewing League or Cincinnati Malt Infusers, attending events, and signing up for free classes. Then, let it consume you. "Follow a regimen, make sure the process is good, make sure all the ingredients are good, and the handling of the product is good. You'll end up having a great beer," he promises.

THE ENTHUSIAST

Ronald Mahan, 47
GRANT'S LICK, KENTUCKY

DAY JOB: Tile contractor

PINT OF NO RETURN: Mahan discovered craft beer on a trip to California 16 years ago and was hooked. "I wanted that kind of beer, so I had to brew it myself," he says. Today he designs his own equipment, brews with water from his own spring-fed well, grows hops, and feeds the spent grain to his cows. "It's an art," he says. "I want to make my own beer from the land down here."

THE FIRST BATCH: Mahan enjoyed his first brew, a British ale, but friends proved harsher critics. "Back then, most people were drinking Budweiser," he says, so it took them a while to warm up to any kind of "bigger beer."

THE WORST BATCH: "Undrinkable," Mahan says.

STOUT SUCCESS: In 2009, Mahan was one of four national finalists in Longshot, the Sam Adams American Homebrew Contest. His Maibock (a bright and bitter Bavarian gold lager) won Best in Show in the Central region. His Standard American Lager won Best of Show at Cincinnati's own 2009 Beer and Sweat, the world's largest keg-only homebrew competition.

BREW-TAL FAILURE: "Years ago, I had some burners on, and forgot to turn on the vents," he says. "I started getting carbon monoxide poisoning, and passed out a little bit. I had a headache for two weeks."

DIY TIPS: Read, study YouTube videos, listen to podcasts on the Brewing Network, and support your local homebrew stores. "If you go in and you're a customer locally, people help you," he says.

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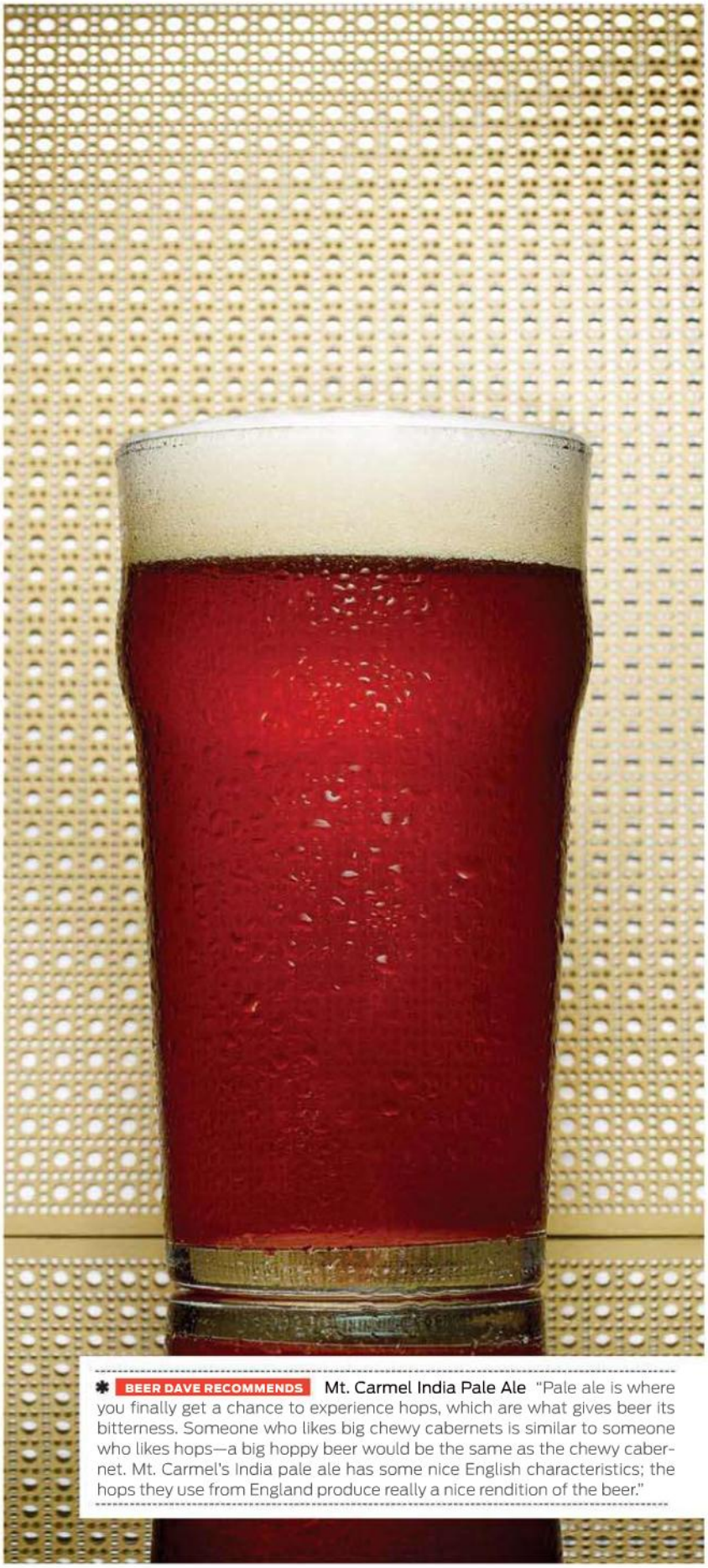

✱ **BEER DAVE RECOMMENDS** Mt. Carmel India Pale Ale "Pale ale is where you finally get a chance to experience hops, which are what gives beer its bitterness. Someone who likes big chewy cabernets is similar to someone who likes hops—a big hoppy beer would be the same as the chewy cabernet. Mt. Carmel's India pale ale has some nice English characteristics; the hops they use from England produce really a nice rendition of the beer."

THE PURVEYORS

Retail Ale

Where to shop for great suds.

YOU CAN GRAB a quick six-pack almost anywhere, but when you want something beyond the standard Bud/Miller lineup, use this as your guide. Pony kegs are a Cincinnati institution, and we're big fans of two: ***Dutch's Bar + Bottle Shop*** in Hyde Park *(513-871-1446)* and ***Mt. Washington Ice and Beer*** *(513-231-8824)*. Dutch's has been serving the east side for more than 60 years, and you'll find great American craft beers and imports here. At MWIB, pull up to the dock and get all your party supplies, or special-order a keg. The variety of microbrews at the ***Marathon station*** at Chase and Kirby in Northside *(513-681-3812)* gets a resounding (if surprising) thumbs-up. ***Ludlow Wines*** in Clifton *(513-751-3727)* carries craft beer too; the small shop has tastings every Saturday evening, a beer-of-the-month club, and a "build your own six-pack" option. The cooler at the back of ***Piazza Discepoli Wine Merchant's*** White Oak location *(513-923-1300)* holds six-packs of Great Lakes, Mt. Carmel, and Kentucky Ale varieties. ***Hyde Park Wine & Spirits*** *(513-533-4300)* crams most of its beer into one aisle, but the selection is deep: Avery, Victory, Ithaca, Jolly Pumpkin, and Alesmith, among other domestics, plus an impressive foreign section. Beyond the "great wall of microbrews" and a huge selection of in-stock kegs, ***The Party Source*** *(859-291-4007)* in Bellevue offers regular tasting events, including the June Burgers & Beers series. Their Quaff Bros private label, introduced last December, was created in partnership with Mt. Carmel Brewing Co. At ***Party Town*** in Florence *(859-371-4466)*, there's a weekly Friday night tasting and 14 microbrews on tap (buy them by the growler), including Bluegrass Brewing Company's Queen's Knickers Old English Strong Ale. In Fairfield, ***Jungle Jim's International Market*** *(513-674-6000)* goes beyond its 1,300 specialty, craft-brewed, and imported beers to offer home brewing kits and equipment, as do two specialty retailers: ***Listermann Brewery Supply & Manufacturing*** in Evanston *(513-731-3938)*, and ***Paradise Brewing Supplies*** in Anderson Township *(513-232-7271)*. —AMANDA BOYD WALTERS

PHOTOGRAPH BY RYAN KURTZ

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PHOTOGRAPH BY JONATHAN WILLIS

THE BEIRMEISTERS

Teutonic Wisdom

Vas you efer in Zinzinnati for the other Oktoberfest? Then you know real beer.

GERMAN BEER TRADITION can be summed up with one word: *reinheitsgebot*. This so-called purity law has been officially dictating Germany's beer ingredients since 1516. *Erlaubt:* water, hops, barley. *Verboten:* fruit, tree bark, fish bladders—and other "secret ingredients" often found in 15th century brews. In 494 years there has been only one amendment to the *reinheitsgebot*—yeast.

"Rice is one of the ingredients in Budweiser," notes Walter Pegram, president of Cincinnati's Germania Society. And rice, *mein leiblings,* is not beer. Neither is coffee, chocolate, or raspberry juice, common additives found in some modern microbrews and other European beers. Fine quaffs they may be, but not *richtiges deutsches bier.* You know, real German beer.

Founded in 1964 as a place where all German-Americans could celebrate their heritage, Cincinnati's Germania Society is probably best known for its annual Oktoberfest, a three-day party (this year, August 27–29) where German beer flows, lederhosen and dirndls are worn without a shred of irony, and everyone is welcome. Pegram, whose ancestors hail from Aschaffenburg, 30 miles southeast of Frankfurt, is happy to unlock the mysteries of Teutonic beer consumption. Consider, for example, the stein lid. "When you're sitting in a beer garden, under the trees, there are bugs and other things that can fall in your beer," he says. "That's not acceptable." Then there's the issue of foam. "Foam is beer," he insists. "If you ever go to the Munich Oktoberfest, watch them pour. When the guy is done filling up, the glass is half foam, half clear liquid. There's a liter mark on every stein. Once that beer settles out, it hits that mark every time. Americans look at that and say 'Hey, you didn't fill my beer up, that's all foam!' But the Germans answer, 'Foam is beer.'"

And yes, he did say liter. —ALYSSA BRANDT

For more information: (513) 742-0060, www.germaniasociety.com

THE BREWERIES

Raising a Fresh One

Five great local craft beer-makers.

BarrelHouse Brewing Co.

What started as a restaurant and brewpub on 12th Street in 1995 is now a full-fledged microbrewery owned by Nick Sever since 2005. Its most popular brews include Cumberland Pale Ale, RedLegg Ale, and Hocking Hills Hefeweizen. BarrelHouse also brews Hudy Bock for Christian Moerlein. » *544-B W. Liberty St., Over-the-Rhine, (513) 421-BEER, www.barrelhouse.com*

Great Crescent Brewery

Dan Valas and his wife, Lani, who opened Great Crescent in 2008, are doing so well they're adding a restaurant. Their seven varieties include Blonde Ale, a Belgian-style Witbier, and the company's unique Great Crescent Coconut Porter. Buy it on-site or at Pour House in Aurora, Whitey's in Lawrenceburg, and Baker's in Rising Sun. » *315 Importing St., Aurora, Indiana, (812) 655-2435, www.gcbeer.com*

Listermann Brewing Company

Homebrewing guru Dan Listermann is selling his own brews, including an English-style ale called Wild Mile Ale ("It's Too Tasty!" the label proclaims). In the works: an Irish stout and a bourbon barrel stout. Fans can buy Listermann's brews at the company's store. Mac's Pizza Pub, Lavomatic Cafe, and Grammer's Bar all serve it. » *1621 Dana Ave., Evanston, (513) 731-1130, www.listermann.com*

Mt. Carmel Brewing Company

Open since 2005, Mike Dewey's brewery specializes in American ales, including Blonde Ale, Nut Brown Ale, and their popular Amber Ale. You can find it at 300 regional retailers. » *4362 Mt. Carmel-Tobasco Rd., Mt. Carmel, (513) 240-2739, www.mtcarmelbrewingcompany.com*

Rivertown Brewing Co.

Owners Randy Schiltz and Jason Roeper homebrewed for 10 years before opening Rivertown Brewing this year, making it the region's newest brewery. They offer five brews year-round including the colorfully named Hop-Bomber pale ale. » *607 Shepherd Dr., Lockland, (513) 827-9280, rivertownbrewery.com* —MELISSA DAVIS HALLER

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THE WAY SHE LIVES NOW

It's not just a stage: With two books under her belt and a third on the way, Cincinnati-born playwright and screenwriter Theresa Rebeck is a novelist now, too. Roll over Trollope, and tell Dickens the news.

by JASON COHEN
photograph by JENNIFER S. ALTMAN

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Theresa Rebeck is not one to compare herself to Charles Dickens. The prolific playwright is a Charles Dickens *fan*. She first read *Great Expectations* as a sophomore at Ursuline Academy. She has a dog named after Mrs. Boffin from *Our Mutual Friend*. But there's no getting around it: With the release this month of her second novel, *Twelve Rooms With a View*, Rebeck is a more accomplished author of fiction than Charles Dickens was a playwright. (No, *Oliver!* doesn't count.)

"There's this mysterious question of why certain writers can move back and forth between forms, and other writers not so much," says Rebeck, who has also worked extensively in film (*Harriet the Spy*) and television (*NYPD Blue, Law and Order: Criminal Intent*). "Both Charles Dickens and Henry James loved the theater, and desperately, desperately wanted to write plays. But they weren't very good at it."

Plays have always been the thing for Rebeck. Counting one-acts, she has penned more than three dozen, including her 1992 Off-Broadway breakout *Spike Heels*, 2003's one-woman hit *Bad Dates*, the 2004 Pulitzer Prize finalist *Omnium Gatherum*, and most recently, the backstage satire *The Understudy*. But she also has a PhD in Victorian literature (Brandeis University, class of '89) and has never lost her passion for the likes of Dickens, Anthony Trollope ("*The Way We Live Now* is one of the most brilliant books ever written"), E.M. Forster ("He did not write very many novels, but they're all *crack* to me") and George Eliot. "I felt I would regret it if I never tried it," she says of tackling her first novel, 2008's *Three Girls and Their Brother*.

Rebeck also felt like she could use a break from all the compromises and commercial pressures of...theater. And you thought we were going to say Hollywood. As a Razzie Award–winning screenwriter on 2004's *Catwoman*, she's no stranger to the vicissitudes of movieland, but Rebeck doesn't think the theater is any purer. "I don't like the politics of show business," she says. "I just think it's gross. I'm appalled by the way people behave." This is made clear in *The Understudy*, which will come to Playhouse in the Park next season. Like her 1994 play *The Family of Mann* (about a sitcom writer) and 2008's *Our House* (about reality TV), *The Understudy* is an acid take on how entertainers give the masses what they want. Rebeck has fun with both Kafka and the Broadway trend towards casting movie and TV stars, even as the play itself featured Mark Paul Gosselaer (who appeared on *Saved by the Bell* and *NYPD Blue*) and Justin Kirk (from *Weeds*) during its recent run at the Roundabout Theater in New York.

"Honestly, I find the theater world so difficult that I wanted another place to go and be a writer without feeling like I was gonna get hammered all the time," she says. "So that's what I did. I like how long it takes to write a novel. My husband has said to me, 'You're the opposite of Dorothy Parker: You like writing, but you hate having written.' And that is true. I enjoy writing. I learn a lot from it, and I find it curious and challenging and mysterious where those people come from and what they have to say to me. I enjoy every aspect of it."

Rebeck started *Three Girls and Her Brother* in 2002, and couldn't manage more than 50 pages for the first two-and-a-half years. "And then I thought, you know, do it or don't do it," she says. Simply writing prose presented all kinds of new storytelling hurdles. "I couldn't wrap my brain around how to get words on the page unless they were expressing character as well as events," she says. Realizing the book should be in the first

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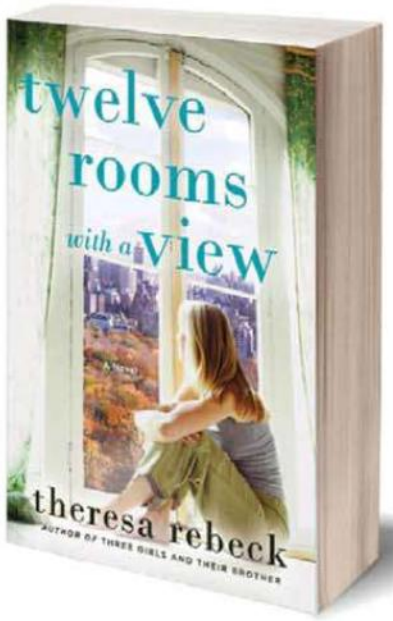

PHOTOGRAPH COURTESY RANDOM HOUSE, INC.

person was a breakthrough: She'd know which character was talking, instead of some omniscient being. "I thought, *Well, you could pretend it's a monologue. A long monologue,*" Rebeck recalls. "And then I thought, *You've never even written a really long monologue!* So I actually wrote *Bad Dates* as practice." Indeed, *Bad Dates*, while told entirely in one voice by one actress in one room, contains a multitude of times and places and other characters.

Description was a challenge too. "It just wasn't a muscle I'd developed or used to any great extent," Rebeck says. "In the theater, I don't write stage directions like O'Neill or Tennessee Williams that are so elegant and novelistic. My stage directions are: *She goes over here. She sits on the table.*" She also worried about leaning too much on dialogue, but ultimately told herself that if it was good enough for Mark Twain and private eye master Ross MacDonald, it was good enough for her. When she finally had a manuscript in hand, "I was just so proud of myself for actually having done it," she says. "I really didn't think that hard about how to get it published. Then when they offered me a two-book deal I thought, *You should try this again.*"

Rebeck says *Twelve Rooms With a View* was harder, but then it's also more ambitious (and told in the third person). It has something of a theatrical premise: a group of people, both family and outsiders, are thrown together in a single, life-changing location, but one too vast for any stage—an immense, mansion-style apartment on Central Park. The main character, Tina, a rebellious, down-on-her-luck outsider, winds up living there when she and her two sisters unexpectedly inherit the place—maybe—from their mother. "I had sort of fallen into one of those apartments," Rebeck says. "I was very moved and startled by the mystery of it, the way they do go on forever, and how the mystery of New York City inhabits them." The book plays up that mystery with some fantastic, fairytale-like elements, including broad allusions to the Twelve Dancing Princesses, Sleeping Beauty, Jack and the Beanstalk, and Snow White and the Seven Dwarfs. Tina's fundamental journey in the book is a twist on fairytales as well. Or, as Rebeck puts it: "How do you break out of the limitations of the problematic family and move into a stronger, wider, and independent self?

"But it's also just a fun real estate–porn kind of romp," she adds with a laugh. "I am having it both ways! But… can't I?"

Sure. Why not? It's not that long a journey from a 19th-century comedy of manners—which, after all, were the best-sellers of their day, not rarefied literature—to Dominick Dunne, Jay McInerny, or even *Gossip Girl* and so-called "chick lit." (One of the blurbs for *Twelve Rooms* even comes from Manhattan real estate doyenne Barbara Corcoran.) Rebeck has lived in New York City since 1989, but in Brooklyn, not the Upper East Side, which (along with her Cincinnati upbringing) brings her close to gilded Manhattan while also helping her maintain some distance as a satirical observer. The tricky part is that the audience for Rebeck's novels are probably the same people they satirize. Rebeck loved the review that said *Three Girls* was "as much fun to read as *People* magazine." Maybe that's why the book was briefly optioned by the CW television network, home of *Gossip Girl* (which the author has never watched).

She hasn't left TV completely behind. Rebeck is working on the Dreamworks-produced *Smash* for Showtime, which is set backstage at a Broadway musical, with lyrics and music by the *Hairspray* team of Marc Shaiman and Scott Wittman. Though the biggest name on this project is executive producer Steven Spielberg, who hired her after reading *The Understudy*. "It's just been a great experience to talk to Spielberg," Rebeck says. "He's a wonderful storyteller. It sort of erupts from him in dazzling moments of images, which I think, over 40 years of being a filmmaker, that must be the way the brain finally works. It's very exciting to get yourself into thinking that way."

Rebeck maintains that her film and TV work has never had an impact on the way she writes her plays. "[But] I'm starting to think maybe writing fiction is going to," she says. "My work in the theater is so much about forward motion: I like things to barrel ahead. Novels move more slowly. That sense of time is starting to move around my brain." She's already halfway through novel number three, which has gone more easily than its predecessors. "It makes me think Malcolm Gladwell was right," she says. "You spend 10,000 hours doing anything, and you get kind of good at it."

So while she may not yet compare herself to Dickens, the playwright/screenwriter is probably going to have to accept the title: "When you've written two and you're halfway through your third, that makes you a novelist, right?" she says. If there was really any doubt, consider Rebeck's latest play, which will premiere at the Dorset Theater Festival in Vermont in August: It's called *The Novelist*.

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MAY DAY

(BY LINDA VACCARIELLO)

On May 4, 1970, National Guardsmen fired into a crowd of students at Kent State University in Kent, Ohio—killing four, wounding nine, and igniting campuses across America. It was a grim defining moment for a generation. And if you think it's history, think again.

In March, Florence Schroeder of West Chester added a fresh newspaper clipping to the books, files, and boxes she keeps in storage. It was the announcement that a 17.4-acre site at Kent State University had just been listed on the National Register of Historic Places. For the 90-year-old great-grandmother, that swath of land was historic long before it earned its National Register designation. It's the place where her middle child, Bill, died 40 years ago this month. He was killed when Ohio National Guardsmen opened fire on protesters and bystanders, killing four students and wounding nine. Florence Schroeder is gratified that the site has earned this distinction. Still, she says, the announcement "brought back all the years."

PHOTOGRAPHS BY HOWARD RUFFNER

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©1970 JOHN PAUL FILO

BLACK FLAG *The most dramatic moments of the Kent State tragedy were captured by student photographers, not the mainstream media. John Filo's image of guardsmen on a practice field aiming at protestor Alan Canfora (above) was carried by the Associated Press. The nation saw Howard Ruffner's photos of a critically wounded student (left) in the pages of* Life.

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PHOTOGRAPHS BY HOWARD RUFFNER

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IF YOU WERE IN college back then, chances are that hearing the date May 4, 1970 does bring it all back. The killings at Kent State stunned the nation. Thousands of students went on strike across the country. Hundreds of campuses closed. The incident polarized attitudes about the peace movement and about the war in Vietnam itself. Many believe that Kent State paved the way to the implosion of the Nixon administration. Others see the tragedy in more personal terms: In some households, parents who were on the fence about student activism now joined their kids; in others, it drove a wedge deep into already-fractured families. No wonder it's been called "the day the war came home."

To mark the anniversary of that event, we talked with people who experienced it. Some were there; others were caught up in it at a distance. Four decades later, we're beset by a new era of protests and demonstrations. How do these things go bad? Consider Kent State.

"WE COULD HAVE HAD KENT STATE HERE."

By the spring of 1970, the student unrest of the 1960s that caught fire on campuses such as Berkeley and Columbia had rumbled into the Midwest. Some of the issues seem archaic today: restrictive dormitory hours for women, for example. Others echoed the larger civil rights movement, as black students pushed for more academic diversity. And then there was the 800-pound gorilla of national concern: the war in Vietnam.

In Ohio, campus anti-war demonstrations—however noisy they got, however much they irritated the students who were trying to study and the faculty who preferred a more traditional form of discourse—were generally regarded as part of the intellectual freedom of campus life, not as a threat to life. But at Miami University in Oxford, that changed in a matter of hours. On April 15 that year, a routine gathering on the leafy red brick campus ended in a mess; one that foreshadowed worse things to come.

***RICK MOMEYER** is a professor of philosophy at Miami University, where he has taught since 1969.* Every month, the Student Mobilization Committee [a national anti-war group that had a chapter at Miami] would organize an anti-war rally, and people would give speeches condemning the war [and] the presence of the military on campus. On April 15, it was very conventional until [a student] grabbed the mic and said, "Talk, talk, talk: All we do is talk. We need to take action." He led some students over to Rowan Hall [the ROTC building]. They broke in, they occupied it, and they started to party.

***PHILLIP SHRIVER** served as Miami University president from 1965 to 1981. He is 87 and still lives in Oxford.* We heard that there was a possible sit-in coming at our naval ROTC building. So we told the ROTC to close the building, lock the doors, don't have a confrontation, just have the building empty.

***CURT ELLISON,** Professor of History and American Studies, edited the bicentennial history of Miami University. He joined the faculty in the fall of 1970.* It was a festive atmosphere. I think the students had no idea things would get out of hand.

Shriver sent the university's vice president to Rowan Hall to tell the students that they had broken into a military building and were therefore trespassing. After multiple warnings, the Ohio State Highway Patrol arrived to make arrests.

PHILLIP SHRIVER [Early in the school year] Governor James A. Rhodes said, "We're going to have a highway patrolman assigned to each state university campus incognito. And when there's an emergency, he's going to alert the state highway patrol and they will send patrolmen to the scene." *We* never called them.

CURT ELLISON The highway patrol started arresting people, but every report I've heard said that what went on in Rowan Hall was quite orderly. Students were taken out [and] they were put on a bus, but the bus broke down.

PHILLIP SHRIVER [Then] Oxford city police, police from Hamilton and Middletown, and the Butler County sheriff arrived. The sheriff had deputies with him—I think over 100. About 1,000 students had gathered and began to throw rocks and sticks and debris at the officers, and the officers responded with tear gas, and everything broke loose. [Police] dogs bit students; some of the fraternity men were bitten as they got into their own fraternity houses. It was a terrible scene.

RICK MOMEYER [A colleague] called me and said, "Do you know what's happening on campus? Don't you think there should be faculty observers?" So I went. I was across from Rowan Hall, and I saw a sheriff's deputy walk up to three students who were just talking to each other and drop a tear gas grenade. I approached him and said, "I'd like to know your badge number." And he arrested me.

PHILLIP SHRIVER Gov. Rhodes came to the campus the next morning. He told me there would be 700 National Guardsmen deployed to the Nike missile base off Route 27 and they would stay there as long as there was this emergency on campus.

CURT ELLISON The whole affair strikes me as a confrontation of the clueless. I don't think the police knew what they were dealing with. I don't think the students knew what the consequences might have been. The administration—they couldn't understand this was one of those turning points in history.

RICK MOMEYER We could have had Kent State here.

ANGER MANAGEMENT *Ohio National Guardsmen (opposite page, top) were sent to Kent to quell weekend rioting and entered the campus when the university's ROTC building was burned; a student anti-war demonstration in the city of Kent in 1969 (opposite, bottom).*

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"NOW WE'RE GOING TO INVADE ANOTHER COUNTRY? IT DIDN'T MAKE A LOT OF SENSE TO COLLEGE KIDS."

Rhodes had set his future political hopes on a U.S. Senate seat, and he was in a tight primary race with the grandson of a president and a conservative favorite—U.S. Representative Robert Taft Jr. With the GOP primary set for May 5, his final days of campaigning were disrupted when, on April 30, President Richard Nixon announced that U.S. troops had invaded Cambodia, thereby expanding the war in Southeast Asia.

DEAN KAHLER *was a first-quarter freshman education major at Kent State University that spring; recently retired from teaching, he lives in East Canton.* I went to a bar to watch Nixon. How many times do you walk into a bar to watch something on TV and everybody's got their notebooks out, pens handy, quiet, waiting for the speech to come on? [When it was over] everybody booed and jeered and threw things at the TV. Nixon had campaigned to end the war. He hadn't revealed what his secret plan to end the war was yet. Now

"WHEN I WALKED PAST THE GUARDSMEN," SAYS ALAN CANFORA, "[ONE] SAID, 'HEY BOY, WHAT'S THAT YOU'RE CARRYING?' I SAID PROTEST FLAGS. HE SAID, 'WELL, TODAY WE'RE GOING TO MAKE YOU EAT THOSE FLAGS.'"

we're going to invade another country? It didn't make a lot of sense to college kids. Especially when we had a draft. Especially after '68 and '69, when we had the two highest casualty years in Vietnam.

MARK PAINTER *is currently serving as a judge on the United Nations' newly-established Appeals Tribunal. A senior at the University of Cincinnati, he was the outgoing president of the student body on April 30, 1970.* I was on the Union Bridge at about 11 o'clock; there were hundreds and hundreds of people. A few windows got broken. It wasn't major, but there was going to be a march up the street and who knew what was going to happen. My successor, Mike Dale, was there. [At midnight] I said, "Tag, you're it. It's all up to you."

ALAN CANFORA *was a Kent State junior and former member of the Students for a Democratic Society (SDS), which had been banned from campus the preceding year. Today he's chairman of the Democratic Party in Barberton, Ohio.* The brother of one of my roommates was killed in Vietnam; we went to the funeral on April 24. And on the day of his funeral, we made a solemn vow that we would protest vigorously at the next opportunity, to send a powerful anti-war message to President Nixon. Just six days later we saw Nixon announcing the invasion of Cambodia, and we were very emotional and angry. The funeral was very fresh in our minds. We became central participants in the protest—myself and my roommate.

PHILIP SHRIVER I remember hearing about Cambodia, and I thought, *Oh no. This will encourage more student mobilizations.* And it did.

"IT SOUNDED LIKE A SPRING RIOT, NOT LIKE ANYTHING POLITICAL."

The next day, a Friday, student demonstrations swept across the nation, and President Nixon, on a visit to the Pentagon, referred to "These bums…blowing up the campuses." At Kent State, the protest was theatrical but limited: demonstrators buried a copy of the U.S. Constitution near the "Victory Bell" on the school's Commons at a noontime rally. There were speeches and an announcement about another gathering at noon on Monday, May 4. That evening, disturbances at bars in downtown Kent escalated into vandalism, violence, and police confrontations. The mayor declared a state of emergency and alerted the governor's office that a serious situation had developed.

ANNE BERTHOLF *was a graduate student married to a Kent State faculty member at the time. Today she's retired and lives in Austin, Texas.* I've always thought that an unacknowledged factor in all of this was weather. The university had a system where you couldn't effect what the temperature was in your dorm or office, and the heat was still on. People poured out of their dorms and into bars downtown. I don't think all of them were politically motivated.

DONNA CLARK TAYLOR, *a Deer Park High School graduate, was a Kent State sophomore, president of her dorm, and a member of the student senate. Today she lives in a suburb of Washington, D.C., and works for a company that provides computer services to colleges.* I remember waking up Saturday morning and being shocked that there was all this activity on Friday night. That just was not something that happened at Kent State—or in Ohio.

INSTANT ICON *John Filo's Pulitzer Prize–winning image of Mary Ann Vecchio kneeling over the body of Jeffrey Miller captured the horror of the day.*

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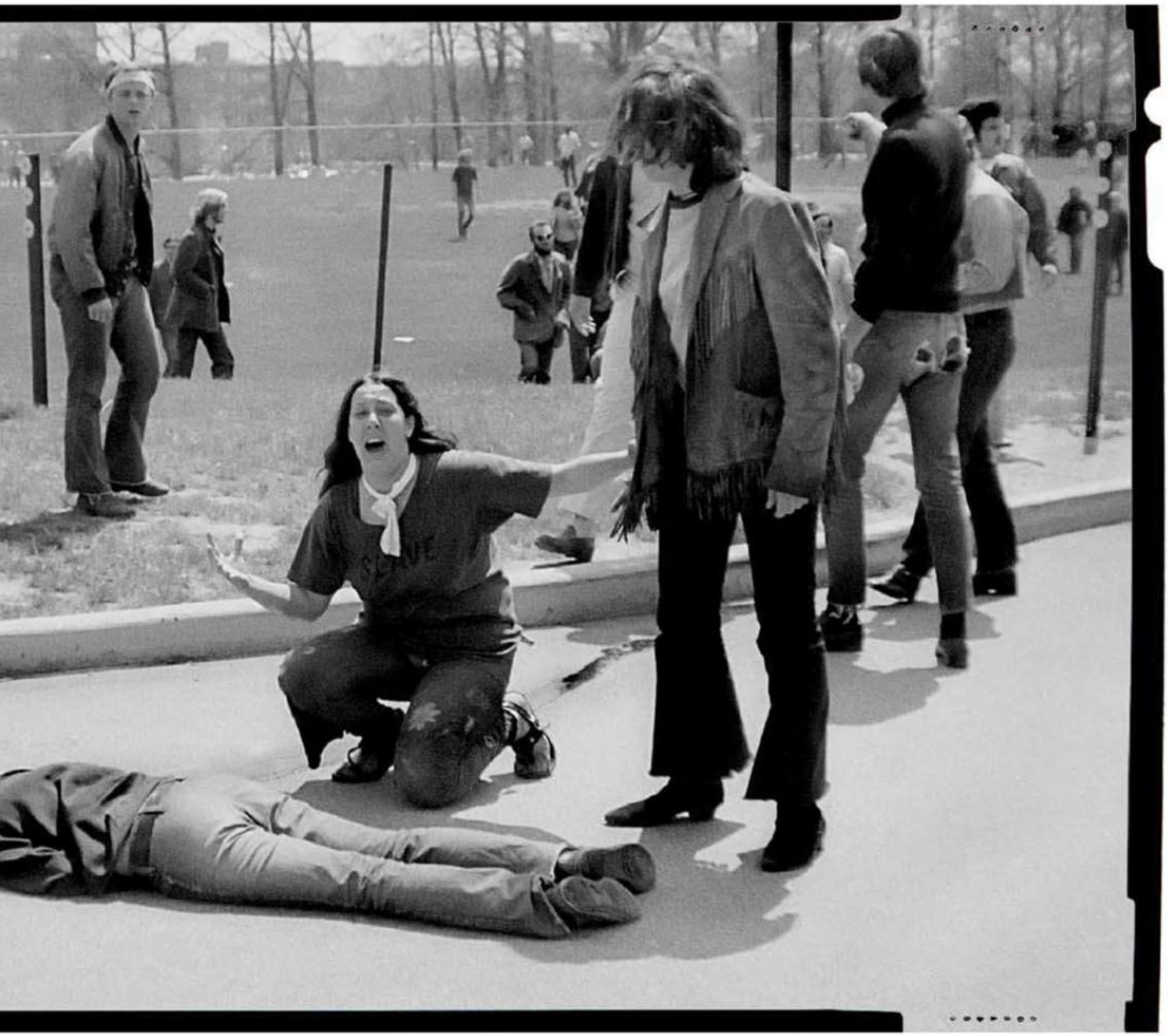

DEAN KAHLER I had gone home for the weekend because it was my birthday. I heard about what happened Friday evening. It sounded like a spring riot, not like anything political. The mayor and the governor *made* it political.

"THE WORST TYPE OF PEOPLE WE HARBOR IN AMERICA."

On Saturday, with rumors of radicals targeting the town for destruction, the mayor officially requested National Guard assistance from the governor, whose office dispatched troops recently on duty at a truckers' strike. The guardsmen arrived in the city, then moved onto campus because the university's ROTC building was on fire. Rioters slashed fire hoses and there were injuries and arrests. On Sunday, Rhodes was in Kent, accompanied by Major General Sylvester Delcorso, head of the Ohio National Guard. Robert White, president of the university, who up to that point had been out of town, was there, too. At a press conference in a Kent fire station, the governor said that the protestors were "worse than the brown shirts and the Communist element and also the nightriders and the vigilantes. They're the worst type of people that we harbor in America."

That day Rhodes indicated he would declare a state of emergency; in fact, he did not, which caused confusion. University officials assumed that the campus had effectively been put under the control of the Ohio National Guard.

HOWARD RUFFNER, *a 24-year-old Kent State sophomore and U.S. Air Force veteran, was working as a photographer for the school yearbook and newspaper that* • CONTINUED ON PAGE 118

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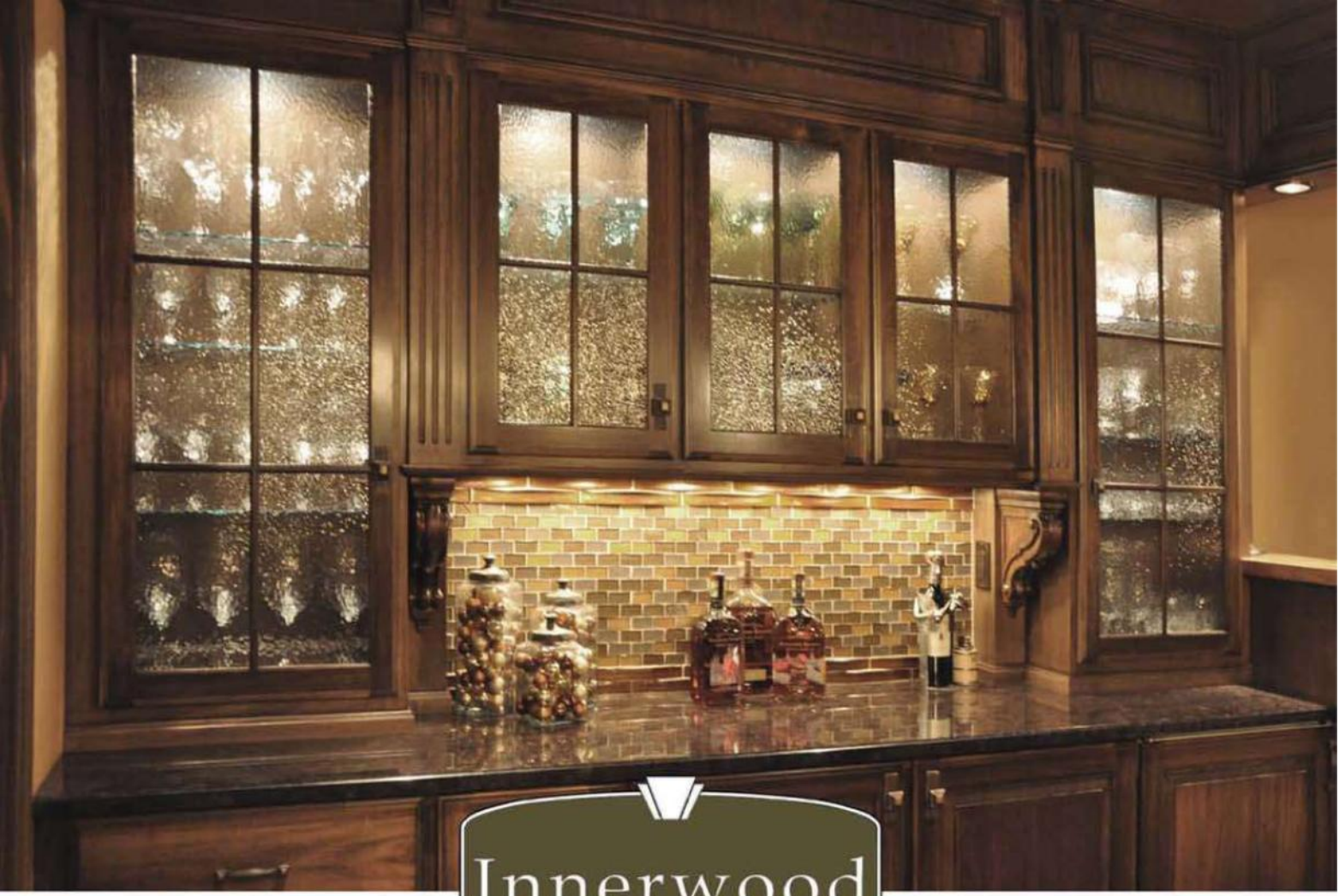

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springing forward

6 ways to freshen up your home after the dreary days of winter.

by Coleen Armstrong

Although 2010's winter of our discontent is now a mere memory, it left several unpleasant calling cards, ranging from grimy patio furniture to driveway potholes to loose gutters. This spring's list of essential chores may be longer than usual—but here are some easy-to-follow guidelines.

1. Duct cleaning

Why do it? "The average home produces 40 pounds of dust every year," says Bob Dollenmeyer, lead technician with Widmer's in Oakley. Because it's constantly being redistributed into your breathing space, that means allergies, which may develop into asthma, and those beasties called dust mites.

What's involved in the fix? A large HEPA-filtered drumlike collection unit connects to your ductwork, brushes the insides all the way back to the trunk line, and then blows compressed air, propelling all dirt and debris safely into the drum. Because your furnace is sealed off, at no time does any grit blow back into your living room.

What does it cost? For a 1,200-square-foot condo, about $350. For a 2,000- to 3,000-square-foot home, about $500. ***Any bad news?*** Plenty. Some firms don't seal off furnaces, which means instant recontamination of your space as soon as the heat or AC is turned on again. Be sure, therefore, to ask about NADCA (National Air Duct Cleaners Association) certification, which means rigorous training and an insistence on proper cleaning methods. A huge red flag: any recommendation to have your ducts cleaned annually; that shouldn't be necessary. ***Good news?*** Every five to seven years is plenty. Also, inquire about a complimentary dryer vent cleaning. It's the source for much of that dust. Finally, Dollenmeyer says, changing your furnace filters every four weeks—even if the wrapper says they'll last three months—will grant you a noticeably cleaner life.

2. Window and screen repair

Why do it? When windows repeatedly expand and contract from both heat and cold, putty can pop. Even light rain will then seep into crevices causing all kinds of

PHOTOS (MIDDLE AND RIGHT) BY RYAN KURTZ

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water damage, says Carl Alexander, general manager at McCabe Do-It Center in Montgomery. Also, broken seals on double-paned windows allow moisture to get inside, resulting in a permanent fog. Soon you won't even be able to see outside. The only remedy for the first problem is putty-replacement; for the second, pane-replacement.

What's involved in the fix? "The hardest part of any window repair is getting the old glass out," Alexander says, "especially if it's over 30 years old. The putty will be rock-solid." A heat gun will soften it, he adds, but if you aim too close to the glass, it will cause any weak spots in the glass to crack. Meanwhile, long-lasting seals to prevent clouding have a lot to do with proper installation. Inquire about 10- to 20-year, even lifetime warranties, which many reputable companies offer.

What does it cost? A single 30-inch by 30-inch pane of glass (if you want to attempt the switch-out yourself) will cost about $16.50. Having one double-paned foggy window (glass only) replaced by a pro will likely cost between $150 and $200. ***Any bad news?*** Some older homes still contain leaded putty. Following its removal, it must be swept into and secured inside a plastic bag. Probably best to call a window specialist. ***Good news?*** Anyone can caulk if that's all you need; just remove the old gunk first, and be sure you're working with a dry surface. Hardware stores now sell caulk-removing tools. Ditto, screen patching—with fiberglass screens, use clear silicone to cover a small hole. For larger holes, ready-made snippets will hook right onto aluminum wire screens.

3. Patio furniture cleaning

Why do it? Because even the finest all-weather furniture rarely moves indoors, it gets miserably pummeled by old man winter, says Doug Bosse, general manager at SunSpot Pool & Patio in Arlington Heights. There's mold, mildew, air pollutants in both rain and snow—all of which must be cleaned off once balmy days make a comeback. Although your cushions may not look all that dirty, trust us; you won't want to sit on them without first doing a light scrub.

What's involved in the fix? Not much. Dishwashing liquid, a bucket of warm water, a sponge and a hose will accomplish the job nicely. (Upend your cushions af-

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terward for proper draining and drying.) At least once a year, however, you should use a product like FeronGard spray, Bosse advises. It not only cleans; it also restores color and inhibits fading and further discoloration by UV rays. It can be used on vinyl siding and fiberglass awnings as well.

What does it cost? FeronGard runs $18 per pint. Dishwashing liquid is about $2.50. ***Any bad news?*** Neglecting regular cleanings could seriously shorten the life of your furniture, perhaps by as much as five years. ***Good news?*** Tarp-like covers will shield all pieces from harmful elements and save you some labor. Look for those that repel water, resist cracking and splitting in the cold and have fasteners or ties that prevent blowing in the wind.

4. Driveway resurfacing

Why do it? Spalling, which means surface de-lamination of concrete, only gets

worse with time, says Rusty Woods, sales manager with RKC Increte Systems Inc. in Columbia/Tusculum. "Potholes do not heal themselves," he explains. "Once that top surface is gone, more water, salt and de-icers will penetrate, allowing your driveway to further deteriorate."

What's involved in the fix? Filling and resurfacing not just potholes, but the entire area. Otherwise, inconsistencies will create eyesores as apparent as conflicting wallpaper patterns. A professional can use materials that address prevention, making weather damage a far less frequent event. "Most people view concrete as somewhat indestructible," Woods points out. "They don't pay attention to it until it begins to show defects."

What does it cost? If you're already to the

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point of doing repairs and perhaps minimizing future problems, estimate $3 to $4 per square foot. If you elect to do preventive maintenance, however, you'll pay far less, about 85 cents per square foot. ***Any bad news?*** This is definitely not a DIY. Many intrepid souls who have attempted it, Woods says, have been unhappy with the results and wound up calling a pro anyway. ***Good news?*** Having your driveway inspected by a concrete specialist and then resurfaced, even if it's part of brand-new construction, can save years of headaches.

5. Tree pruning

Why do it? Dangling limbs are extremely dangerous. When the bough breaks, more than the cradle will fall; an innocent passerby could get knocked in the head. "But after a rough winter, you don't need to see a fracture or some structural damage for it to exist," warns Tim Back, owner and president of Back Tree Service in Sharonville. "Any injured branch must be removed before the next windstorm or weight threat."

What's involved in the fix? First, an inspection by an ISA (International Society of Arboriculture) certified arborist. He will look for inconsistencies like crossing branches or damage due to heavy ice or snow. The situation may call for amputation, or at least pinning and bracing with cables. Next, a conversation about timely grooming. "The best time to prune is two weeks before bud-break," Back advises, "while the tree is still dormant. The next best time is just after leaf development, around mid-May. Deadwooding, targeting limbs that did not produce any leaves at all the previous year, can be done at any time."

What does it cost? Removing a leg-sized dead branch on a tree that requires some climbing (think oak) will run around $200-$300. An ornamental crabapple branch will sit lower, and therefore cost less to remove—about $70. Removing an entire

tree such as an oak could cost as little as a few hundred dollars or as much as $6,000 depending on its size and accessibility. Removing a much smaller crabapple, perhaps $150-$200. Crown reduction by one-fourth, pruning and shaping of a single large tree will cost about $500. ***Any bad news?*** Too many pruners are still "stubbing" homeowners' trees and shrubs via horizontal swipes with a buzz-saw. (The result looks

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like a man with a crewcut.) ***Good news?*** One quick way to evaluate pruners' qualifications is to ask whether they conform to ANSI (American National Standards Institute) A300 recommended practices: No stubs, for example, and no spikes inserted into trunks for climbing. "They should be used only for a complete removal," Back says. "Otherwise, they can injure and spread disease throughout the tree."

6. Roof and gutter repair

Why do it? Those long rows of 8-foot icicles may have been lovely to look at, but appearances can be deceiving. They were the result, says Tim Kettering, president of Kettering Roofing and Sheet Metal Inc. in Clifton, of ice "dams," where gutters filled with water, then overflowed and froze solid. So now, after several cycles of freezing, melting and refreezing, many gutters have split, many fascia boards have pulled loose, and many soffits have tumbled to the ground. Since perfect storms have a way of showing up every January, drainage receptacles must be re-secured to withstand next year's onslaughts.

What's involved in the fix? "You can probably just climb a ladder to see what sort of damage has taken place," Kettering says. If you need to have gutters reattached, he recommends fastening them to rafters, rather than just fascia boards. Oth-

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erwise, heavy ice will pull them off again and again. Leaky roofs are less common, as long as heat migrates upward from your house, and proper insulation plus ventilation keeps snow from melting and then refreezing. If you already have an issue, by now you'll see the evidence spotting on your ceiling.

What does it cost? One homeowner recently had 35 feet of gutters attached, along with new fascia boards, wood and metal soffits. Total price: $3,000. But that, Kettering interjects, was an extreme case. ***Any bad news?*** Older homes often have improperly installed gutters, meaning they are more prone to being pried loose. ***Good news?*** If ice damming is a chronic problem, consider purchasing de-icing cables with sensors that monitor both moisture and temperature to turn themselves on and off as required. You'll need both an installer and an electrician. ***More good news:*** Now that we've had what Tim Kettering calls the opportunity of a lifetime to observe first-hand what happens with multiple heavy snowfalls and endless freeze-thaw-refreeze patterns, we can step back and implement better coping strategies. "The last time that occurred was during the winter of 1977-78," he recalls, "and it was far worse than this one. We saw shopping center canopies collapsing under a foot of solid ice! Hey, when you're a roofer, you never forget something like that." ■

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BEFORE & AFTER

3 interior design transformations

By Kaydee Wilson

Hyde Park Great Room after

before

Lack of vision is one the biggest challenges homeowners face when attempting to decorate their own spaces. While it may be easy to spot when someone else's home needs a new paint color or just lacks that certain "oomph," it's not always clear how to fix the flaws in our own décor.

To help you learn by example and climb out of that design rut, designers Anne Shanahan and Tenesia Wildermuth walk us through three recent room transformations and explain what it took to liven up three underwhelming spaces.

What sets each of these rooms apart is their ability to exude a sense of style while still serving the needs of each of the clients. According to Shanahan, it's most often the practical elements—unique touches that make a house a home—that homeowners mistakenly overlook during a lofty or impulsive overhaul.

"Really take time to think about how you live in your space, and you will instantly create a better room," she says.

1 HYDE PARK GREAT ROOM

before The owners of this turn-of-the-century home didn't know where to begin to make their great room work for their lifestyle. Although the home was loaded with charm, character and historical significance, the great room's stiff leather seating, glass and brass décor, and sparse lighting were not meeting the homeowners' needs.

The home's excellent bones gave Shanahan and Wildermuth, owners of Shanahan Wildermuth Interiors in Mt. Lookout, plenty of inspiration, but there were still

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BEFORE & AFTER

Anderson Twp. Dining Room after

before

unique challenges to the plan. Because the room serves as the home's only entertainment area, the new decor needed to be bold and luxurious while also practical enough to stand up to everyday use. Further, the color scheme, furniture and fabrics all had to work with the existing area rug and artwork—investment pieces the homeowners wanted to incorporate into the redesign. The finished product also needed to offer lots of light, a balanced blend of masculine and feminine elements, and—like any true family room—a cozy furniture layout with unobstructed views of the large TV.

after According to the designers, it's a combination of rich accents, flattering lighting and practical finishings that gives this room the feeling of "laid-back luxury" the clients craved. Traditional yet eclectic, the room accomplishes the homeowners' requests with only minimal changes to the furniture layout, paint color or architectural details.

Bold window treatments, custom-made in an exotic "tree of life" pattern, frame the large windows while bringing the outdoors in. Two neutral couches, upholstered in a sturdy chenille/twill blend with chocolate velvet trim, bring balance to the homeowner's patterned area rug—nearly unrecognizable in the new space. Accents featuring punches of red, blue and cream, drawn from the colors in the rug and draperies, tie the whole room together, while an abundance of lamps and sconces bring light and depth to the room without the starkness of overhead lighting.

Though the accessories throughout the room appear delicate, the designers made it a point to incorporate practical pieces that reflect the family's lifestyle. The distressed walnut coffee table and soft velvet-backed accent pillows, for example, are pretty yet forgiving, and the versatile patterned side chairs and rolling wet bar are designed to flow seamlessly into the décor of the nearby dining room—allowing them to be easily moved for entertaining.

2 ANDERSON TWP. DINING ROOM

before Like many modern hosts, the owners of this newly built suburban home aren't keen on formal sit-down dinner parties. Nonetheless, they wanted their floor plan to incorporate a chic and intimate space to share drinks and meals with friends. Determined to bring back the art of entertaining, the couple called on Shanahan and Wildermuth to repurpose what had originally been their living room into a large dining space. They wanted a room with a mix of color and texture that would look grand and elegant, yet still fit the style of their contemporary home.

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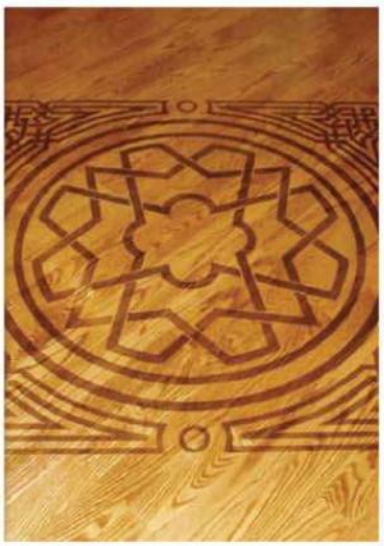

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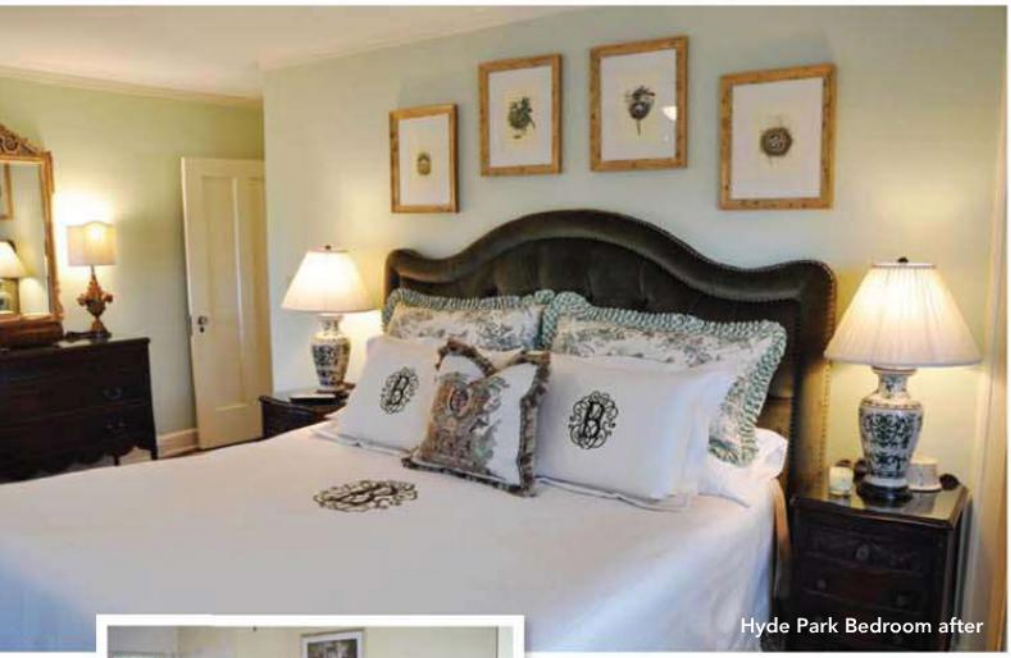
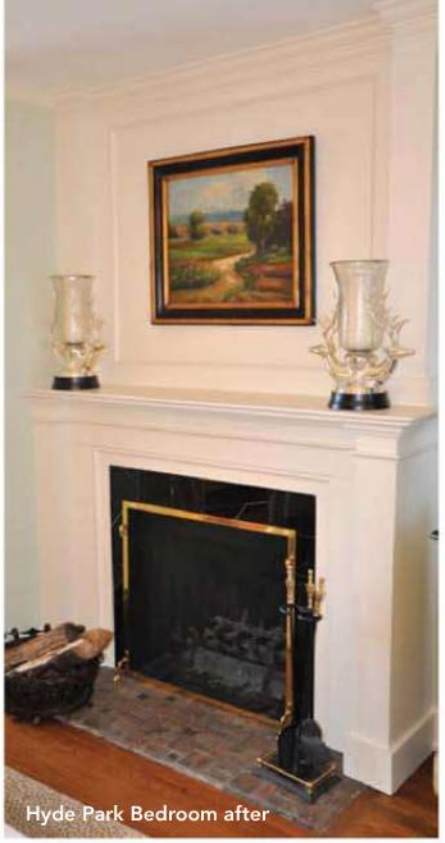

Hyde Park Bedroom after


Hyde Park Bedroom after

before

before

Hyde Park Dressing Room after

after The most drastic change in the room was breaking out of the builder's mold—trading a smaller living room in exchange for a larger dining room. The designers were able to pull off the switch with a décor that's perfectly in tune with the home's cozy furnishings and warm color scheme.

A short, wide chandelier serves as the traditional focal point guests expect in a formal dining room while still keeping in mind the home's low ceilings. The patterned wallpaper on the ceiling adds to the illusion of height and vintage grandeur, yet its light cream color blends seamlessly with the ceilings of the surrounding rooms. The couple's existing cherrywood table and chairs, accented by a traditional sideboard, give the room a timeless and elegant feel, while stylish host and hostess chairs, upholstered in a brown tiger print with striated velvet lining, complete the eclectic look with a hint of personality. Updated window treatments add height, depth, texture and interest to the space and also soften the heavy look of the wood furniture set.

The designers stress that when it comes to blending design styles, it's maintaining a balance between the styles—rather than trying to match the styles together—that's key. In this room two trios of accessories, similar in height yet varying in style, balance out the table and sideboard, while fresh flowers and artwork add a punch of color to complement the neutral palette.

3 HYDE PARK BEDROOM/ DRESSING ROOM

before This bedroom and adjacent dressing room both featured ample space and storage but lacked the cohesion, comfort and style the homeowners were looking for in a master suite. Light fixtures, linens and draperies were ready for an update, as were

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the 1970s upgrades that had been made to the fireplace and built-in window seat.

In the dressing area, because of the mix of furniture, wallpaper, bare floors and poor lighting, the room didn't function as it should: a cozy spot to prepare for an evening out. While the clients wanted their updated master suite to feature a décor that was distinct from the rest of the house, they also thought it important that the new look stay true to the home's age and architecture.

after The designers gave the bedroom a focal point by enhancing the existing fireplace with a floor-to-ceiling mantel. They added further interest by trimming out the doorways and window seat, and by removing the cornice boards that made the windows appear small. A new fresh green paint color, "Cooking Apple Green" from Farrow & Ball, gives the room a crisp feel that sets it apart from the rest of the home, while an array of patterns such as toile and plaid suit the homeowners' traditional taste.

In the dressing room, the striped walls were updated with faux wood wallpaper that serves to add light and a subtle texture to the small space. New moldings on the cabinetry make the existing vanity as beautiful as it had been practical, while the addition of a desk and reading chair help the room function as a quiet escape for both him and her. A large area rug, along with well-placed lamps and accessories, finish up the look with a warmth and softness the room had previously lacked.

It's the personal touches that make this design one-of-a-kind. The monogrammed bedspread and matching makeup chair, for example, tie the bed and dressing rooms together by putting the homeowners' stamp on the suite, while accessories and fabrics throughout pay homage to the couple's love of dogs. Even the velvet tufted headboard suits the clients to a tee, turning what was once a basic bed into the perfect spot for the avid readers to lie back and enjoy a book. ■

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grand old brick brewery on Gest Street in Queensgate. (The crumbled remains are still there; look for the towering smokestack with "H-U-D-E-P-O-H-L" down its side.) Dad would back his sedan between huge delivery trucks at the loading dock. The musty smell of puddled beer was everywhere and waves of cold air wafted from behind the conveyor belt that magically belched full kegs ordered only minutes earlier. From there, we might swing by the now-closed Virginia Bakery in Clifton…but that's another story, and there's still a lot to tell about the fall and rise of the beer.

Back in Athens, Hardman was shocked to learn from a Hudy sales rep that Burger's phenomenal success in his college town was an anomaly. In fact, the brewer was in deep trouble. Schoenling Brewing Company, which was surviving mostly due to the success of its Little Kings brand, had merged with Hudepohl in 1986, a final circling of the wagons. Pretty soon, all the brands were being brewed under Schoenling's roof on Central Parkway. Hardman visited Hudy's old Gest Street brewery just before it was shuttered and then, in 1991, watched aghast as the company outsourced its brewing to contractors out of town. He felt the loss like a local.

"When Hudepohl-Schoenling distributing company went away, we really lost a lot in this city. We lost the passion and the lifeblood," Hardman says. "I remember saying to a guy named Tom Jones, who works for me now and used to work for Hudepohl-Schoenling Brewing, 'If I'm ever in a position to right that wrong, I'm going to do it.' Because I saw with my own two eyes the heart get ripped out of a brewing industry and what we lost. I knew what it meant."

It was a bold claim, and Hardman had a long way to go before he was in the financial position to tilt at that windmill.

AFTER HUDEPOHL closed the old brewery, keg sales moved to the much less exciting, fluorescent-lit Schoenling dock in the West End. By then, in my early teens, I was getting too cool to tag along with Dad on his Saturday afternoon pilgrimages. Yet I was aware that what the adults were drinking was different than beer anywhere else. Dad only half-jokingly referred to the big national brands—Budweiser, Miller, and Coors—as "foreign beers." A few years later, still shy of 21, I discovered the exhilaration, if not joy, of secretly drinking Little Kings, Hudy Delight, or another of Hudepohl's more affordable offerings.

Here's the section that risks me getting grounded and needs to be redacted from copies that my nephews, nieces, and in-utero child might someday read: At 17 or so, armed with a driver's license (though never a fake ID), I mustered the courage to drive to the beer dock to order a keg myself. I don't know if it was the off-the-beaten-path location, friendly cops, or just apathetic cashiers, but they sold it to me. At least, sometimes. If I brought one of my dad's empties, that usually sealed the deal. (*He may look barely pubescent,* the cashier no doubt thought, *but clearly he's an old soul and a regular customer.*)

When we couldn't swing buying a keg, we improvised. On one occasion, during another Westwood house party, a few of us went scouring convenience stores looking for a miracle and found a guy who had graduated four years ahead of me from St. Catharine's grade school. What happened next was immortalized in song to the tune of "God Bless America," which friends now scattered in New York, Chicago, and elsewhere can still sing on command. The name of the revered enabler has been left out, for obvious reasons:

God Bless Ed (Hmm-hmm-hmm)
Man that I love
Buys me Hudy
Buys me Moerlein
By the Stop 'N Go by I-74….

I can't begin to say how many friends and high school crushes partook in the devil's brew in my basement, but there were many. In the spring of 1989, on a visit home from my freshman year at Denison University, a few friends and I went back to my alma mater, St. Xavier High School, to see younger friends perform in a play and to tag along to the cast party afterwards. Horrified to discover that no cast party was on deck, I whipped one up myself. By the end, bottomless cups of Hudy 14-k borrowed from my dad's tap had taken their toll. When I saw some of the youngest among us strewn like Civil War wounded along the front lawn and driveway, I experienced my first pang of almost-adult fear and responsibility. We managed that night and throughout those years, through assiduous use of sleepovers or designated drivers, to avert physical harm to ourselves or anyone else (our livers excepted). Years later, many of us remain fast friends who now resemble characters from Springsteen's "Glory Days" more than we care to admit. And our song was sung with a Hudy in hand.

BUT BACK TO Hudy's would-be savior. Hardman is a native of Providence, Rhode Island, but these days you can find him here, talking up his labels at one function or another—beer-centric parties like Oktoberfest and Bockfest, or promotional events at the Cincinnati Reds Hall of Fame. When the spotlight is off, he still likes to hang out in authentic beer havens. For two interviews for this story, he chose to meet at Milton's in Prospect Hill and Arnold's, the city's oldest tavern. Bartenders and patrons greeted him by name, and at Arnold's, owner Ronda Androski stopped by to chat. "We were kind of in the same boat and we needed each other," she said, explaining how she and Hardman bonded. "I think he has great respect for me, and I have great respect for him, and that made us both push each other's prod-

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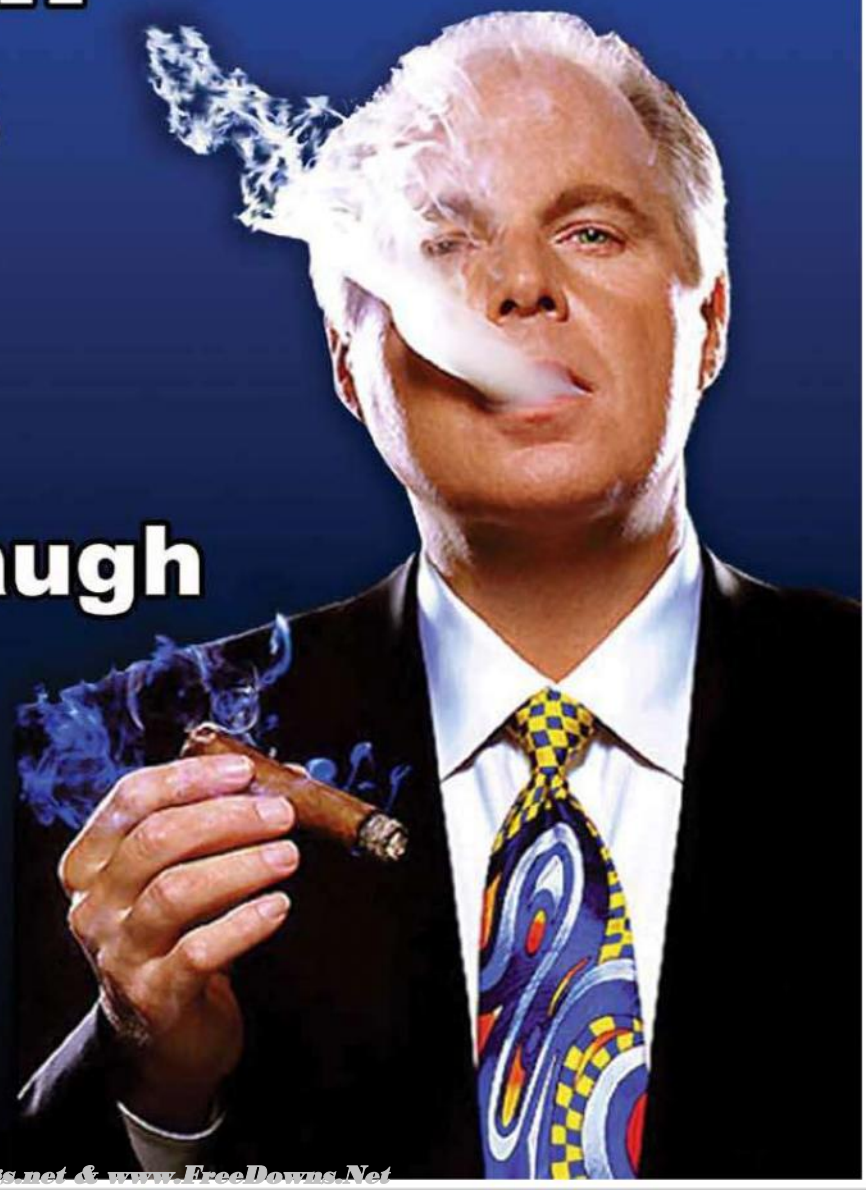

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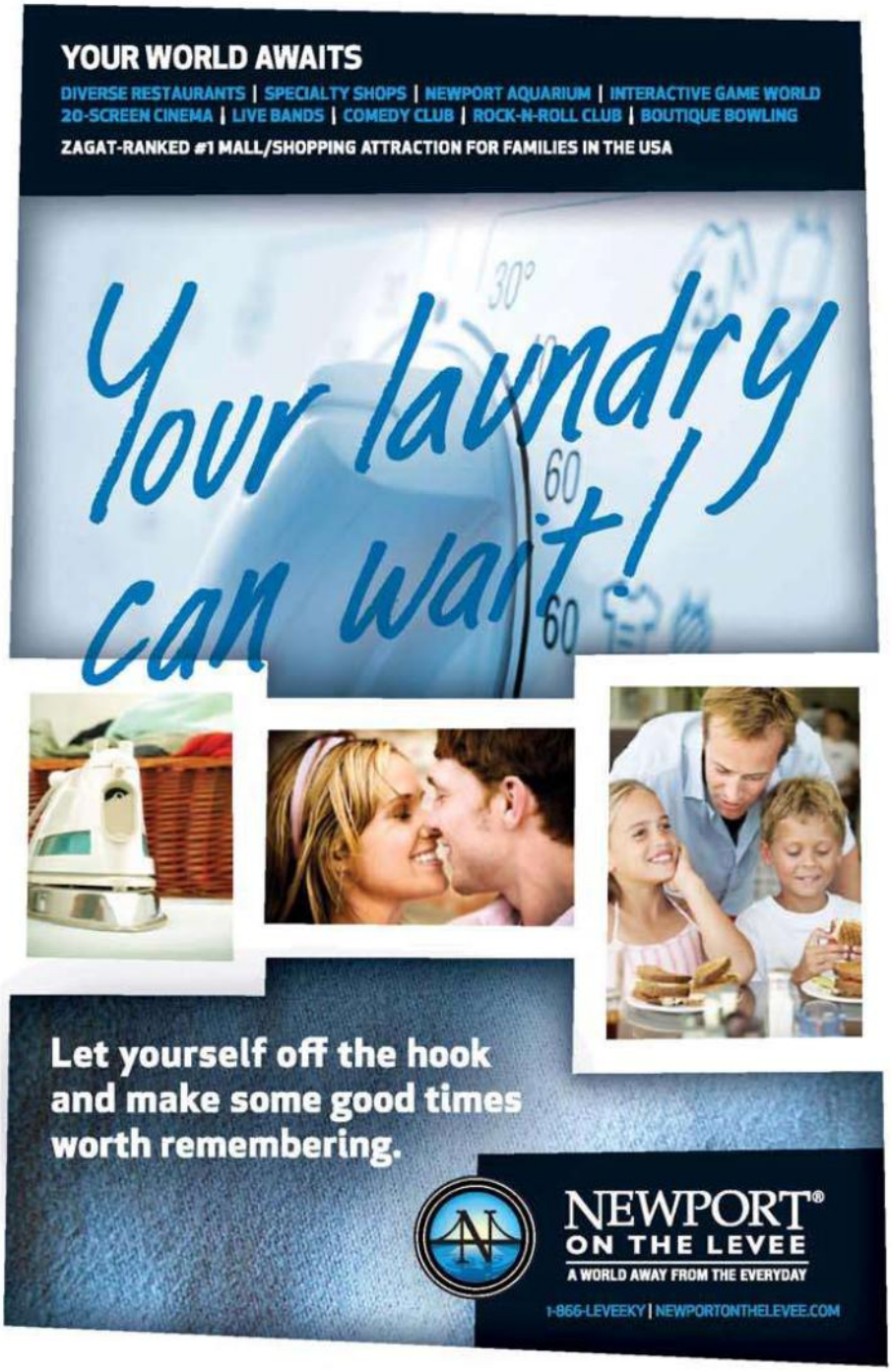

HUDY DREAMS

ucts. Moerlein is huge here."

Following his salad days in Athens, Hardman moved to the area in 1987 to marry his wife, Patrice, a Middletown native, and to begin a new job with Warsteiner. He stuck with the German beer company for the next 17 years, rising through the ranks to become president of Warsteiner U.S.A. Under his leadership, Warsteiner went from a little-known niche beer in the U.S. to one of the top-selling imports.

He could have remained with Warsteiner indefinitely, but then the Christian Moerlein brand went up for sale. "Moerlein was kind of low volume and didn't mean much. But to me, it was a Cincinnati icon brand: Cincinnati's greatest beer baron, the German-American immigrant story. Cincinnati to a tee. The first American beer to pass the German purity law, one of the first craft beers sold commercially east of the Mississippi," he says. "So I bought it on March 1, 2004." Along with first right of refusal to buy all the other Cincinnati brands from their owner, Schneider International Beverage Group (of Cleveland, of all places).

He exercised that right in 2006, purchasing the names of the big three—Hudepohl, Burger, and Schoenling—and another 60 to boot, including Top Hat, Windish-Mulhauser, Hauck, Sir Edward Stout, and Big Jug. Since then, he has painstakingly set about resurrecting them in the Queen City. Hardman christened his new enterprise the Christian Moerlein Brewing Co. and made Hudepohl-Schoenling its subsidiary, in deference to Over-the-Rhine's brewing history. (Christian Moerlein was a German immigrant who became Cincinnati's preeminent 19th-century brewer before Prohibition killed the family business. Hudy rose on Moerlein's shoulders, a mere 125 years ago, with Ludwig Hudepohl's first brewery on McMicken Street.)

"We're having a lot of fun," Hardman says. "It's such a pleasure to have Cincinnatians be so appreciative of what we're trying to do. Just as important is

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that they completely understand where we're coming from and how hard it is to do this."

THE RESURGENCE OF these Cincinnati beers has been an improbable affair that has sparked joy among lifers whose family stories, like mine, are inextricably linked to the city's once-mighty beer-making (and drinking) tradition.

Hyperbole? Don't tell that to Ned Hertzenberg of Madeira, who brought his Hudy 14-k shrine to the ceremonial Fountain Square keg tapping celebrating its re-launch last September. In a glass-enclosed box, Hertzenberg displayed the last bottle of 14-k that he ever drank, flanked by the bottle cap, a Hudy bottle opener, and photos of the day he drank it: his daughter's graduation from Xavier University on May 14, 2005. *Ten years* after he bought the beer. "I cracked it open, and it tasted great," he said. As far as the beer's second coming is concerned? "I just hope it tastes the same."

And don't tell the 100 or more people who swarmed the little wooden keg of 14-k, glasses thrust toward the open tap to get their first taste of the brew in two decades. Jayne Balbach of Deerfield Township was among them. "I am so excited," she said. "This is Cincinnati. I was born and raised here, and this is part of our history." Literally. Balbach worked in Hudepohl's purchasing department at the Gest Street brewery and fondly remembers the camaraderie that was sealed over Hudy draft beer that she and her colleagues collected in coffee pots and drank in the company's *bierstube*—a German tavern—after they clocked out. In fact, she met her husband there.

Once the little keg was emptied, the revelers swarmed Hardman like a returning war hero, shaking his hand, thanking him profusely. He revels in the love, wherever it finds him. "It's very emotional for me when you read the hundreds and hundreds of letters I've read and talked to thousands of people

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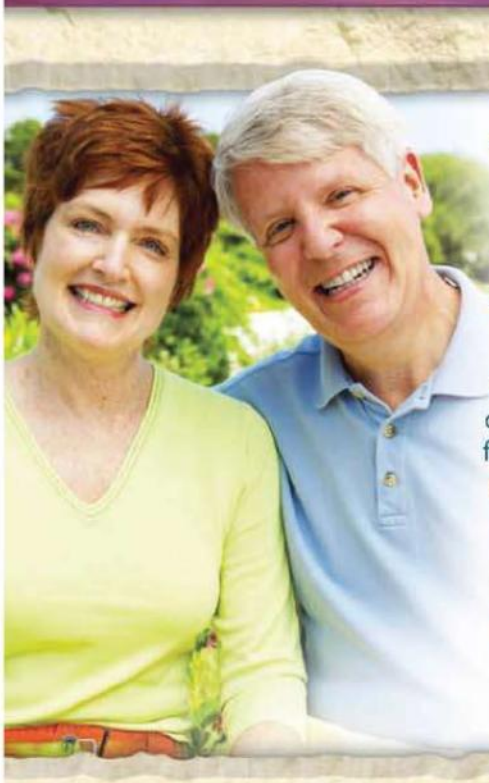

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about their connections to Cincinnati beer. You can't help but cry with them," he says. "I hang out in places like Milton's, Arnold's, City View Tavern. This is where I go. People who know me see me in those places often. We do a lot of things on passion and emotion, but we do it because we believe in it. We're convinced of that mission, and it's working."

HARDMAN IS RIGHT. It's hard to get the beer out of your blood. The beer is irrevocably entwined with memories of family and friends that I would not trade for anything. I myself have been Hudyfied. By the time I headed to college in Granville, Ohio, well north of Hudy country, I was a devotee. I stocked my fridge with Hudy 14-k and Little Kings when I could and mounted my dad's old Hudepohl beer lamp in the corner of my cramped dorm room. At best, new college friends put up with my peculiar obsession. At worst, they scoffed at my provincialism while they drank Bud Light or Miller Lite or, if they were trust-funders, Bass or St. Pauli Girl.

But by then (the early '90s), Hudepohl-Schoenling was dying. Hudy 14-k and Burger were your old cranky uncle's brand. Playas fell in line with the rest of the country and drank the stuff brewed by the lake-full in St. Louis and Milwaukee.

Karma can be sweet, though. The same longing to break away from your old man's Burger in the 1990s now plagues the multinational Bud Lights and Miller Lites of the world. Where is a young buck to turn for hoppy refreshment?

"American retro beers are very, very popular right now," says Todd Patterson, sales manager for the beer division of Ohio Valley Wine and Beer in Evendale, which began distributing Hardman's beers a year ago. Sales across the board of the local brands have doubled in a single year while the national brand sales are flat. "Your dad drank Bud Light. Your grandpa probably drank Hudy Delight," he says. "And this city loves a hometown brand, hometown chili, hometown anything. Mr. Hardman is a heck of a marketer and he plays on that very well." Patterson expects sales to continue to grow. "People are supporting it because it's hometown nostalgia right now. If he starts brewing his beer here, the sky is the limit."

Hardman is not done by a long shot, either. He will roll out Moerlein Northern Liberties IPA this month and more labels in the future. Distribution of Little Kings will be extended to 40 states by year's end, and a raft of nostalgic special editions is in the making, including a 125th anniversary edition of Hudepohl lager. He is remarrying Hudy with another cornerstone of the city, the Reds, with commemorative cans depicting the 2010 Reds Hall of Fame inductees: Chris "Spuds" Sabo, Pedro Borbon, and Tony Mullane. And at the end of March, he inked a deal to lease (with the option to

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buy) the old Kauffman Brewery building at 1621 Moore St. in Over-the-Rhine, with the aim to phase in production and eventually bring most of his beer-making operations—currently outsourced to breweries in Lacrosse, Wisconsin, and Wilkes-Barre, Pennsylvania—back home under one roof. The building, which last served as a Husman potato chip factory, boasts huge lagering cellars, which Hardman intends to open for historic tours.

"Let me tell you a secret," Hardman says. "We march to our own drum. We do what we feel is right. Cincinnati consumers understand that and they don't expect us to be Bud, Coors, or Miller. You know what they expect us to be? Authentic, true, and a bunch of nice people."

By next spring, if all goes according to plan with Cincinnati Riverfront Park and The Banks, all of his beers will be showcased at the Moerlein Lager House, which will brew 5,000 barrels a year in a 15,000-square-foot building with an extensive beer garden. Hardman wants the Lager House to do what he does best: celebrate the city's brewing tradition and the tavern culture that grew around it. It will be, in effect, an extension of his psyche. Translation: Be prepared for a smorgasbord of carved meats and German sausages, servers dressed like biergarten girls and boys of yore, and hearty drinkers opting for pails of beer, just like they drank 150 years ago and 15 blocks north.

It's not exclusively a nostalgia fest. The building will be designed to LEED certification standards, with touches like using the spent grains from brewing for flat-bread pizzas. Its German-American/German-Zinzinnatian flavor will be distinct from the German-German theme of the nearby Hofbräuhaus in Newport. "This is about people coming to America seeking opportunity who were Cincinnatians," he says. "They happened to be brewers, bakers, butchers. We're going to celebrate all those things. Where they're a very Bavarian experience, ours is just more of a Cincinnati heritage experience in a world-class park."

As for those decades when the brands were in the desert, brewed sporadically if at all by out-of-town owners (foreigners!), well, I see Hardman's point. It felt like a little bit of me and my community dying. Few things have differentiated Cincinnati from the throng of other mid-size cities between the coasts. Our brewing heritage was one of them, and it went moribund. When our brewers failed, when they didn't measure up, it made me wonder if I was kidding myself about Cincinnati being a special place to live.

Greg Hardman got it. His love affair with our beers that began at Hanger 5 inspired him to wrest the brands from the trash heap of American beer history. The pied piper has called the tune, and the Cincinnati mice are following. Just thinking about it gets me moody for a Hudy.

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spring. Today he lives in California; he is retired from a career in public relations and government affairs and now teaches high school journalism. Saturday night I took pictures of the half-tracks and the armored vehicles; Sunday I obtained a National Guard press pass. [That afternoon] we took pictures of the National Guard and the students out in front of the administration building—and it just seemed like camaraderie. [But] Sunday evening there were riots; I remember being tear-gassed.

NANCY ANGERMAN, *a 1969 Wyoming High School graduate and the daughter of a Presbyterian minister, was a freshman special education major at Kent State. Her older brother had been killed in Vietnam in 1968.* I'd gotten a ride home to Cincinnati that weekend. On Sunday a friend called and said, "Better get back up here fast." She'd heard there was a curfew and we needed to get back in time. But when we got to Kent, it was too late; I couldn't get on campus even though I showed the National Guard my I.D.

DEAN KAHLER My parents drove me back to campus on Sunday after dinner. It was like a fortified city. National Guard troops were everywhere. My dad said "Don't be stupid; don't get in trouble." Then we gave each other hugs and kisses and said goodbye.

FLORENCE SCHROEDER'S *son Bill was a sophomore on an ROTC scholarship. Bill was born in Deer Park; when he was 4, the family moved to Lorain in northeast Ohio. Today Florence Schroeder shares a home with her grandson and his family in West Chester.* I called Bill a couple times Saturday, but he and a friend had gone to Akron. When they got the word that the ROTC building had burned, they came back. Sunday he called us: there was a curfew, his roommate wasn't back, and [he'd heard] the Guard were bayoneting kids. He was very worried about his roommate.

"IT WAS A BEAUTIFUL, BEAUTIFUL DAY."

On the morning of Monday, May 4, the university distributed leaflets indicating that all rallies were prohibited; who made the decision to ban the assembly would become one of the many points of confusion in the days (and court cases) to come. Still, students began to gather. It was a bright spring day and by noon, a crowd of 2,000 people were milling around the big, bowl-shaped Commons—ardent protesters at the center, catcalling bystanders further out, and on the fringes, students who'd stopped between classes and those who were simply walking from class to lunch.

HOWARD RUFFNER Around 10 o'clock Monday morning the editor [of the school newspaper] put me on the phone with a lady in Chicago from *Life* magazine who wanted to know if anyone had photos from the weekend. She said, "Well, if anything happens today let us know and maybe you can send us some stuff from that."

JOHN FILO, *now director of photo operations for CBS television in New York, was a student photographer, too. During the weekend turmoil he'd been out of town.* I'd missed it all. My professors said I could go out at noon, skip lunch, and maybe take some kind of an iconic image.

ALAN CANFORA I walked up to the campus carrying two black protest flags. When I walked past the guardsmen that were around the remains of the ROTC building, [one] said, "Hey boy, what's that you're carrying?" I said protest flags. And he said, "Well, today we're going to make you eat those flags."

ANNE BERTHOLF I was pregnant with my third child and working on my PhD. I went to campus with my husband, where I could study. The sight of tanks on campus was so incongruous and so wrong. But it was a beautiful, beautiful day. My sister was a sophomore that year; she came to my office and said there was going to be a demonstration at noon. I asked her not to go, and she said, "You know *you* would go if you weren't pregnant." And she was probably right.

DONNA CLARK TAYLOR I was there to see the rally with my roommates and my boyfriend. There wasn't a sense of outrage. The Victory Bell is sort of the centerpiece of the Commons. The speakers were there, and those guys were saying more stridently anti-war things. But there was not any call to confrontation as I remember it.

HOWARD RUFFNER I was really surprised when I saw the Guard put on their gas masks. And the fixed bayonets kind of bothered me. I mean, I'd seen this kind of stuff before, but it just seemed overdone.

"IF THEY HAD WAITED, MAYBE 85 PERCENT OF THE STUDENTS WOULD HAVE GONE TO LUNCH."

At noon, the National Guard sent a jeep across the Commons with guardsmen and a campus police officer, ordering students to leave. After that effort failed, guardsmen fired tear gas, then marched across the Commons to disperse the rally. A detachment of guardsmen herded a number of students up Blanket Hill—the steep slope beyond the Victory Bell—past an ornamental pagoda between Taylor and Johnson Halls, and followed them down the other side.

DEAN KAHLER The law enforcement and National Guard were all telling us we were gathered illegally. That was obviously greeted by lots of jeering—"Pigs off campus" and the like.

ALAN CANFORA They came marching toward us, and of course we ran away.

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Back row, L-R:

Jeff Merhige, YMCA Camp Kern; **Geoff Leder,** Keating Muething & Klekamp PLL; **Josh Hamilton,** Embers; **Tim Wooton,** Winton Woods City Schools; **Mike Wenger,** MCA Solutions

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We ran down the other side [of Blanket Hill], mostly into the Prentice Hall parking lot.

HOWARD RUFFNER If they had waited, maybe 85 percent of the students would have gone to lunch.

Several dozen guardsmen found themselves on a practice field, partially hemmed in by a fence, and facing stone-throwing students. They huddled, then knelt and pointed their weapons.

DEAN KAHLER I remember grabbing a handful of gravel [and] flinging it underhand in the direction of the National Guard. Actually, I hit some college kids standing in front of me.

ALAN CANFORA I ventured a little closer, to the point that I was about 150 feet away. There's a well-known picture of me, waving a black protest flag.

JOHN FILO I saw [Canfora] and thought: *This is my picture!* A few minutes later, the guard regrouped and moved back up [Blanket Hill]. I thought, *That's the end of it…they're going back to square one.*

HOWARD RUFFNER It was kind of like George Bush [in Iraq]: They didn't have a plan for when it was going to be over.

"OH, THIS IS GOOD: I'LL GET A PICTURE OF HIM POINTING HIS GUN AT ME."

At the top of Blanket Hill, 28 of the guardsmen from Troop G—part of the group that had been on the practice field—suddenly turned and fired at the students below.

DEAN KAHLER When they turned, I thought to myself, *It looks like they're really going to shoot.* So I got on the ground.

JOHN FILO I thought they were firing blanks. I noticed a guardsman pointing a rifle in my direction and I thought, *Oh, this is good. I'll get a picture of him pointing his gun at me.*

DEAN KAHLER It actually felt like a bee sting when it hit me. My legs got real tight, then they relaxed.

JOHN FILO The gun went off, and in my line of sight a metal sculpture sort of erupted in a cloud of rust.

HOWARD RUFFNER I heard some lady scream, "Get down! They're firing real bullets!"

ALAN CANFORA I was shot through the wrist as I stood near the bottom of the hill about 225 feet away from the guard. I jumped behind a tree; that saved my life.

DONNA CLARK TAYLOR I had walked toward the parking lot. When I heard this *pop-pop-pop,* I hit the ground and scrambled toward a couple cars.

HOWARD RUFFNER It was just bizarre; it didn't make sense. I was dazed for a minute and then I started thinking about taking the pictures. I didn't think about *Life* magazine; it was just the fact that you should document what's going on. It was difficult to take those pictures because you're invading people's privacy. But, I mean, you just need to do it.

JOHN FILO I said, "This is crazy. I gotta get outta here." And then I saw the body of Jeffrey Miller and I just stopped and said to myself, "Why are you running? It's all over." I made a few images [and saw a girl] running up and kneeling beside the body. I knew I was running out of film and I was having this debate—shoot the picture, don't shoot the picture. She let out a scream. Then the internal debate I was having was over. I just shot the picture.

"IT WAS JUST CHAOS."

The gunfire—mostly from M-1 automatic weapons—lasted 13 seconds. When it was over, four students were dead or dying: Twenty-year-old Jeffrey Miller, shot in the mouth about 270 feet from the guardsmen, was killed instantly; 19-year-old Allison Krause, hit in the left side as she stood 330 feet way in the Prentice Hall parking lot, had managed to get behind a car; 20-year-old Sandra Scheuer was about 390 feet away when she was shot in the neck; 19-year-old Bill Schroeder, 386 feet away, was struck in the back. Nine students were wounded. Dean Kahler, lying on the ground 300 feet from guardsmen when a bullet struck his spine, was paralyzed from the waist down.

DEAN KAHLER When it stopped, all hell broke loose. Someone came to me and asked me who I was and I gave them my parents' phone numbers at work. I didn't bleed externally; I was starting to fill up with blood and I was having a hard time breathing because my diaphragm had holes in it.

DONNA CLARK TAYLOR I know from seeing pictures that I must have walked past dead and wounded students, but I don't remember that at all. I was totally stunned.

ANNE BERTHOLF As soon as it happened, it was just chaos. The phones were completely jammed and I couldn't find my sister.

NANCY ANGERMAN I got to the demonstration [late]. People were telling me that one of my friends had been shot, and I was trying to find out what was going on.

Glenn Frank, a professor of geology who was present as a faculty marshal, commandeered a bullhorn from the National Guard and begged the enraged students to leave for their own safety.

DONNA CLARK TAYLOR What I do remember very clearly is [Glenn Frank's plea]—the most phenomenal thing. He got everybody to sit down and calm down. Then he said, "I want everybody to go back to where they live." I am convinced that if he had not done that, there would have been a bigger bloodbath than there was.

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ALAN CANFORA When I got to Robinson Memorial Hospital in Ravenna, there was blood everywhere and gurneys, and some of the students were screaming in pain. It was a small community hospital and they were not expecting 13 gunshot victims. One student was shot in the stomach and was in convulsions. My roommate was shot in the ankle and the bullet went through and blew the bottom of his foot open. I realized my wound was relatively minor.

DONNA CLARK TAYLOR My boyfriend had a car and we drove to get my stuff because rumors were starting that they were going to close the campus. But the guard was blocking the entrances, so we tried to get onto campus through Ravenna. There were all of these American flags lining the streets for Election Day, blowing in the wind. That was the first cognitive dissonance I had, where I thought, *What are these American flags doing where soldiers have just shot at students?*

"THEY THINK HE'S DEAD."

The first confused scraps of news broke into afternoon television and radio shows: Shots fired at Kent State, students dead and wounded, the university shut down. The city's telephone lines were jammed. It was before cell phones, before live remotes, before instant information and instantaneous images. The news media scrambled for accurate details and desperate parents scrambled to contact their kids.

STANLEY ARONOFF, *serving his first term as a Republican state senator from the 8th district, was working on Robert Taft Jr.'s senate campaign.* It was similar to my reaction to 9/11. I was stunned. Is it true? Did I know anybody there? How could this happen in Ohio? How could this happen on *any* campus?

HOWARD RUFFNER I didn't have a car, so another photographer drove me to the Akron/Canton airport and I sent off my film the way this lady at *Life* told me to: I bought a seat for it and shipped it to Chicago.

JOHN FILO I grabbed some clothes and drove home two hours to western Pennsylvania, to the newspaper where I worked on vacation, the *Valley Daily Dispatch*. We had a hard time getting on the [Associated Press] network. The AP guy got very curt with me [on the telephone]. "Look buddy, we have a shooting at Kent State and we're moving photos from the *Akron Beacon Journal*." I explained that *I* had some pictures from Kent and I thought they were better than what they had. So the guy said, "All right. I'll try to work you in." After my picture [of Mary Ann Vecchio screaming over Jeffrey Miller's body] transmitted, I didn't hear anything for a minute. Then the voice that had been arguing with me from New York said, "Wow. Do you have any more?"

DONNA CLARK TAYLOR My mother was watching her soap operas when the news came on. There were five or six hours where she had no idea if anything had happened to me.

HOWARD RUFFNER My mother had called the school when she'd heard what was going on. Whoever she had gotten hold of said, "I think he was shot"—because I was right there and when they started shooting I went down.

NANCY ANGERMAN You had to leave campus, so we went to my friend Barb's boyfriend's apartment. It took us until about two in the morning to get through to my parents in Cincinnati. Barb's boyfriend lived in an attic of a house; there were helicopters with searchlights flying over, and I thought, *It's like Anne Frank.*

FLORENCE SCHROEDER My sister lived with us; she heard it on the radio. One of the [dead] students—they said his name was Schneider. They even spelled it. So I thought, *I don't have to worry.* I had been calling Bill's apartment all afternoon when the lady across the street, whose husband was the chief of detectives in Lorain, came running in. She said, "They think he's dead."

"WE WALKED DOWN THE VINE STREET HILL ALMOST ENTIRELY IN SILENCE, AROUND FOUNTAIN SQUARE, AND BACK TO U.C."

As word got out, campuses across the country boiled over. More than 700 would close within days—some in response to the tragedy; some pre-emptively to avoid more mayhem; most because a massive student strike made it impossible to continue. The concerns about further tragedy were warranted: Less than two weeks later, at Jackson State College in Mississippi, police fired into a crowd of students demonstrating over racial issues, killing two and wounding a dozen.

PHILLIP SHRIVER When the news hit campuses, BOOM! Everything dissolved. At Ohio State in Columbus—thousands of students out in the streets, property damage to the campus, to the town. Here at Miami we had seven fires on campus in one night. At that point I said, "This is enough." We closed on May 7 and we were closed until May 17.

BILL MUSE, *former president of Auburn University and the University of Akron, was a member of the faculty in the School of Business at Ohio University in Athens that spring. Today he's retired and lives in Montgomery.* I'd gone to a conference in San Francisco with the dean. While we were there, he got a phone call describing the shooting at Kent State. We flew back immediately. By the time we got to the university, the National Guard was on its way. They lined the streets and surrounded the campus, and the president closed the school. I think it was a good decision. All of us were concerned that the mistakes that had been made at Kent not be repeated at OU.

TIM BURKE *was a senior at Xavier University and president of the student body; today he runs a law firm and chairs the Hamilton County Democratic Party.* We called an emergency meeting of student government and passed a resolution calling for a "Strike Against Violence" for the next day. We sent a delegation to

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UC and Edgecliff and the Mount, urging them to do the same thing. Then we got a couple of the Jesuits and we held a mass at midnight on campus. The next day we held another open air mass; we had a dozen Jesuits and hundreds of students. Then we marched from Xavier down Victory Parkway [and] met a contingent of UC students. We walked down the Vine Street hill almost entirely in silence—that was the plan—around Fountain Square, and back to UC.

WARREN HUFF *is a professor of geology at the University of Cincinnati.* I marched in it, down to Fountain Square and back up to campus. I remember people were hanging out of windows and cheering.

MARK PAINTER *recalls that UC closed for 10 days, then the university senate voted to shut down for the rest of the term.* It was clear you couldn't stay open. Nothing was going to get done; everybody was so upset, and [activists from] every other university were going to come here.

WARREN HUFF Walter Langsam [then-UC president] was completely discombobulated by student demonstrations. There was concern on the faculty about the National Guard coming here, and they worried that Langsam was losing his control.

TIM BURKE Xavier didn't close. But the president's annual review of the ROTC students was scheduled to happen that week, and I had to convince [the administration] to cancel. There was an editorial in one of the newspapers—they called [Xavier's reaction to Kent State] "A Mark of Civility." I think we tried to handle it in a way that was appropriate to a Jesuit education.

"THEY WERE LOOKING FOR OUTSIDE AGITATORS. AND I DIDN'T KNOW OF ANY."

On May 5, Governor Rhodes asked the FBI

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to investigate the incident at Kent State and the agency responded immediately. The same day, Kent State president Robert White called for a federal commission to begin a comprehensive investigation. That would happen a month later, when Richard Nixon appointed the Scranton Commission to study campus unrest.

JOHN FILO The first visitors we had at home were the FBI. There were two guys; my mother was making them coffee and offering them pie.

DONNA CLARK TAYLOR My parents were furious—with me, with the situation. They thought I was going to hell in a hand basket. [Then] the FBI came to interview me in Cincinnati. Well, this just about drove my parents over the deep end. I remember sitting around our kitchen table with the FBI agent asking me names and places. They were looking for outside agitators. And I didn't know of any.

HOWARD RUFFNER The FBI came to my parents' house. They were upset that I couldn't provide them with any information, because I didn't have any of my pictures. They left very sarcastically. They said, "Well, if *that's* what you want to do with your blood money, Mr. Ruffner."

DEAN KAHLER *was in a medically-induced coma for days after the shooting.* When I started coming to—I hadn't even seen my doctor yet—the nurse said, "There's an FBI agent that wants to talk to you." It was still dark out, and he was in a corner. I could barely see him because he had on a black suit and a black tie. I said, "I'm not talking to anybody until I talk *one,* to my doctor; *two,* to my mother; and *three,* to my lawyer."

"NATIONAL GUARD 4, STUDENTS 0."

Misinformation fueled speculation about what had prompted the guard to shoot. Americans were horrified—and polarized—by the rumors and the reality of what had happened on the Kent State campus.

ALAN CANFORA [Guard officials] said students fired first, [they] said there was a sniper. Every investigation afterwards proved there was no sniper.

HOWARD RUFFNER The further away you'd get from Kent, the less credible the information was. By the time you got 200 miles away [the story was that students] were shooting at the guard.

FLORENCE SCHROEDER We didn't know. You can say, "My son wouldn't do anything like that," but you never know. Bill's friends [explained where Bill was during the shooting] when my husband and his brother went to Kent to clean out his room.

NANCY TUTTLE, *Bill Schroeder's sister, was 20 when he was killed. She has recently retired from a career in music education in northeast Ohio.* [We got] very little information. The *Life* magazine account, the pictures...that destroyed me the first time I saw it. He was not a threat to anybody...standing around with his hands in his pockets all those yards away.

ANNE BERTHOLF Had it happened at Berkeley, I don't think the impact would have been as dramatic. But it happened at this cowtown university. This was not a sinister "other." This was *us.* I think it was huge for that reason.

DEAN KAHLER The first letter I got while I was still in the hospital was "Dear Communist hippie radical: I hope by the time you read this, you are dead." Because Richard Nixon and James Rhodes referred to college students as effete snobs and bums...those kinds of things created some legitimacy with some people, and some people weren't afraid to express that.

JOHN FILO The hate mail that summer! At home we finally had to take the phone off the hook at night; I'd get crazy mail, crazy phone calls. "I had a friend die in Vietnam: You're next."

ANNE BERTHOLF We lived in Ravenna, which was always more conservative. I remember going to the convenience store on my street during the week after the shooting. When I walked outside there were two gentlemen and one of them said something like, "I'll show you what I'm going to do with those students." And he opened his car and it was full of guns. It was just chilling.

MARK PAINTER In my neighborhood, which is Clifton Heights, I remember having a beer at one of the local bars and one of the guys said, "National Guard 4, Students 0." I mean, that was some of the thinking.

"IT'S NEVER GOING TO REST."

The tragedy was quickly immortalized by Neil Young's song "Ohio," and by the photographs taken by Howard Ruffner and John Filo—especially the image of Mary Ann Vecchio, which later won a Pulitzer Prize. But stretching beyond it all were years of legal action. Twenty-five people (none of them guardsmen) were indicted locally on riot-related charges; most of those charges were eventually dropped. That fall, the President's Commission on Campus Unrest issued its report, stating that the shootings were "unnecessary, unwarranted, and inexcusable" and that the tragedy "must surely mark the last time that loaded rifles are issued as a matter of course to guardsmen confronting student demonstrators."

The FBI report had concluded, among other things, that there was no sniper, the guardsmen were not surrounded, and there was evidence that the guardsmen's claim that their lives were in danger was fabricated. There were calls for a federal grand jury probe. In 1971, Attorney General John Mitchell said there would not be one because there was "no credible evidence of a conspiracy...to shoot students on campus." But two years later, the Department of Justice reopened the case, and in 1974 a federal grand jury indicted eight former guardsmen, charging them with violating the students' civil rights. All eight were acquitted.

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Wounded students and the families of those who were killed also fought a lengthy battle to bring a civil suit against Governor James Rhodes, Kent State president Robert White, and 27 guardsmen. Their claim: that the shootings were willful, deliberate, and in violation of the students' right to assemble. In 1979, after one trial and an appeal, the group of plaintiffs received $675,000 in an out-of-court settlement.

Rhodes, term-limited out of office, lost his primary bid for the U.S. Senate the day after the shootings. But he was returned to the governor's office in 1974 and '78. At the conclusion of the civil case in 1979, he and other defendants signed a statement of regret that read, in part, "We hope that the agreement to end this litigation will help assuage the tragic moment regarding that sad day." For most who were there, it has not. The tragedy left many questions unanswered, including the one that has never gone away, despite the National Guard's repeated insistence that their men acted in self-defense: Why did they shoot?

HOWARD RUFFNER I was involved in every trial as the lead witness. I was usually on the stand for two or three days because I was the person who would introduce all the photographs into evidence. [Before the grand jury met] they wanted a copy of everything, so my brother and I put black plastic over the walls and windows in the apartment, set up an enlarger, and printed for days. Finally the manager came up to make sure we weren't doing porn films.

DEAN KAHLER I remember the treatment of the governor when he arrived at the civil trial. He was addressed as "Your Excellency" and treated like royalty.

FLORENCE SCHROEDER Not another Kent State. That was what we wanted to be sure about, that it didn't happen again.

STANLEY ARONOFF That it happened in Ohio, whether we like it or not, has caused a sense of guilt.

HOWARD RUFFNER The fact that Rhodes got reelected just floored me.

FLORENCE SCHROEDER The guard, they were young men. Somebody has said to me that they suffered as much as we did. If they've had 40 years of regret, that's justice, too. [But] Nixon and James A. Rhodes—if I ever hated anybody, it was those two men.

ALAN CANFORA, *in 2007, recovered an audiotape made at the scene that he believes contains an audible order to fire immediately before the gunfire that day.* I was the first person to request it [from Yale University, where it is archived]. I was just stunned to hear a verbal command immediately preceding the gunfire, which was something like "Right here! Get set! Point! Fire!" I had always been perplexed that the guard commanders denied that there was an order to fire; they shifted the blame to the individual shooters, who could [say] their lives were in danger. That was the heart of the cover-up. Now we're preparing to make presentations [of the audio tape] to the attorneys general in Washington and Ohio.

HOWARD RUFFNER It's never going to rest, because they died without any reason.

"WE DON'T NEED TO SHOOT OUR OWN PEOPLE."

In March, the site of the shootings was added to the National Register of Historic Places, a recognition of the significance of the tragedy in a country divided by an unpopular war and rocked by social change. And in May, at the 40th anniversary commemoration, the university will dedicate a walking tour, part of a larger plan for a visitors center that will interpret the event in the context of the times. For many, though, the past is still not past.

MARK PAINTER I had always been a very right-wing conservative. I think [Kent State] moved me a little bit toward the "individual rights" side of the equation. That and seeing the intransigence of the university administration, and the establishment in Cincinnati, that just took it for granted that students had nothing to contribute.

DONNA CLARK TAYLOR Something happened there that fundamentally broke my trust in our government as an institution. I have hopes and expectations of some individuals in the government. But as an institution, it sort of revealed to me its flaws. I truly believe all of this happened because Jim Rhodes wanted to win the senatorial primary. So that kind of cynicism about politics and the politics of personal gain has stuck with me.

DEAN KAHLER I'm not a person who hates government; I've been an elected official myself. But you have to make a very clear distinction between government and politics; when you don't, it can allow elected officials to become abusive with their power.

TIM BURKE Kent State sent the signal out that this is for keeps. I've always thought that student activism was important; that's probably what has kept me as involved in the [political] process as I have been. But what happened at Kent redoubled in my mind that you can't ignore what is going on in the rest of the world. You've got to be a part of it or you'll never change it. It's something I've thought about a lot.

NANCY TUTTLE [It made the nation ask], How does the government handle responding to what its citizens have to say? It changed how the country looked at itself for a while, and I think that's amazing.

JOHN FILO There are so many lessons to be taken from Kent State. Today, you see the rhetoric over health care, creationism, Right to Life, and you say, "Wait a minute. There are many voices." That's what makes this country great. We don't need to shoot our own people.

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Cincinnati Nursing Schools Answer a Call to Excellence

by COLEEN ARMSTRONG

As a psychology major at Miami University in 2005, Patrick Harmon saw his future as fairly intact. He'd finish his undergraduate studies, then earn his master's degree in counseling while working in the mental health field.

But life threw a curve ball. During his junior year, his mom suffered a stroke—and Harmon had the chance to observe firsthand the enormous dedication of the nurses who not only treated her, but took time to offer consoling, helpful advice to family members. Today, at age 25, Harmon works part time at Cincinnati Children's Hospital Medical Center as a patient care assistant—and he's also enrolled in University of Cincinnati's accelerated BSN (Bachelor of Science in Nursing) program, which he will complete in late summer, and then immediately begin coursework for his MSN (Master of Science in Nursing). "This is definitely my career," he declares. "This is what I really want to do."

Valeri Zimmerman, 32, tells a different story, but with a similar outcome. After working in veterinary research for 10 years, she developed allergies to rats, mice and hamsters. It made sense to stay in the medical field, since what she did was always "more about finding cures for people than for animals!" So she too joined UC's accelerated BSN program.

Such epiphanies, says Dr. Andrea Lindell, dean of UC's College of Nursing, are increasingly common. "For so many years, while people appreciated outstanding care, nursing was not valued as a viable part of the workforce," she explains. "Now there's more of a movement toward respecting what nurses contribute to the whole continuum, not only when a person falls ill, but in prevention, education and promotion of overall health."

Of course the sluggish economy is what drives some enthusiasts to make some radical changes, admits Kevin Gibson, marketing manager for the Galen College of Nursing: "But a lot who come through our doors have actually thought about this for a long time. I call them fence-sitters. Something eventually pushes them off into our yard."

That incentive, he adds, may be a job loss, a search for long-term stability—or an employer buy-out, thus providing the economic means. For others, financial aid personnel can offer plenty of guidance. But with beginning salaries in the $45,000 to $50,000 range, tuition costs don't seem to be limiting factors, Gibson says. "We conduct surveys asking why people choose our nursing programs, and we often hear, 'It's a family tradition; my aunt did it,' or, 'A nurse was kind to me once.' So for many it's because of how a single nurse has impacted them. It very much becomes about wanting to give something back."

Nursing schools, however, are now facing unprecedented challenges, according to a newly released study by the Carnegie Foundation entitled, "Educating Nurses: A Call For Radical Transformation." It's the first comprehensive analysis in 30 years, and it demands immediate curriculum overhauls, stricter licensing requirements and at the same time, an astonishing 90 percent increase in the capacity of nursing education programs to meet current projected nursing shortages.

Cincinnati's nursing schools, however, are already addressing those projections.

Xavier University A new role called the clinical nurse leader allows advanced generalists to work laterally with all categories of health care providers. Result: better communication. "It's very visionary and futuristic," says Dr. Susan M. Schmidt, director of nursing. "These clinical nurse leaders, advanced generalists at the master's level, are prepared to talk across specialties helping to eliminate fragmented care." The Health Resources and Services Administration, an agency of the U.S. Department of Health & Human Services, has contributed approximately $4 million to the program since 2005.

Good Samaritan College of Nursing and Health Science Classroom learning is coupled with impressive amounts of hands-on clinical experience, says Pat McMahon, dean of academic affairs. Result: better preparation. Being housed inside a hospital offers an on-site advantage—along with having high-fidelity simulators (mannequins that can be programmed to have pulses and other human functions) so that nursing students can evaluate together what they might do differently.

The Christ College of Nursing and Health Sciences There is no waiting list for clinical courses, says admissions counselor Brad Jackson. Result: higher, faster enrollments. Pre-nursing requirements, such as English, may be taken in conjunction with nursing, so that students can graduate with associate degrees within two years. Also, clinicals are conducted like internships, with nurses and students working side-by-side.

Cincinnati State Technical and Community College More than 100 associate degree and certificate programs are offered. An associate degree allows graduates to sit for RN exams and subsequently qualify for hospital and clinic positions. An LPN certificate carries concentrations in children's health, gerontology, mental health and adult care. Result: A vast array of service opportunities. "We provide multiple entry points to a nursing career," says Michele Imhoff, associate vice-president for marketing and communications.

Galen College of Nursing Course-specific learning labs under faculty guidance simulate cases that students will encounter in hospitals—and applications take place at sites that address specifically whatever is being covered in class. Result: A strong focus on skilled clinical judgment. "We're constantly working on improving our curriculum to meet the challenges and expectations of today's nurses," says dean Judith Patterson. Galen, she adds, has just hired additional faculty to accommodate ever-increasing enrollments.

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University of Cincinnati Accelerated programs allow students who already have bachelor's degrees to earn BSNs within 10 months and MSNs within two additional years. Result: a real-life express lane for those who qualify. "It's full-time, fast-paced and high-quality," Lindell says. "We don't shortchange, and we're at 100 percent on passing state boards." Additionally, online (distance-learning) programs include family nurse practitioner, acute care nurse educator, clinical nurse specialist–and master's-level midwifery. A DNP (Doctorate of Nursing Practice) is tentatively planned for September following final approval.

Just who is enrolling in today's programs? Students tend to fall into three categories: traditional, mature and nontraditional. Traditional students are those who enroll right out of high school. Mature—those who put off their dreams to raise families and who now, in their 40s or 50s, finally have more time and energy. And nontraditional—those who already have degrees in other fields, or perhaps from other countries. Surprisingly, there are doctors from overseas, Lindell says, who observe well-trained and highly regarded nurses in the United States and eagerly join their ranks by enrolling at a graduate level.

Kevin Gibson recalls the Galen instructor who credits her own successful career to an attentive nurse during an inpatient stay many years ago. She was recovering from a miscarriage and remembered that the nurse sat at her bedside for hours, long after her shift was over. No wonder the Carnegie study highlighted direct clinical experiences with patients as one of the greatest strengths of U.S. nursing education.

"I was in a hospital myself for an extended stay back in 1990," Gibson notes. "Then I went back there again two months ago when my grandfather was ill. One of the nurses actually remembered me!" He shakes his head in amazement. "Now, that's someone who's really devoted to her job." ■

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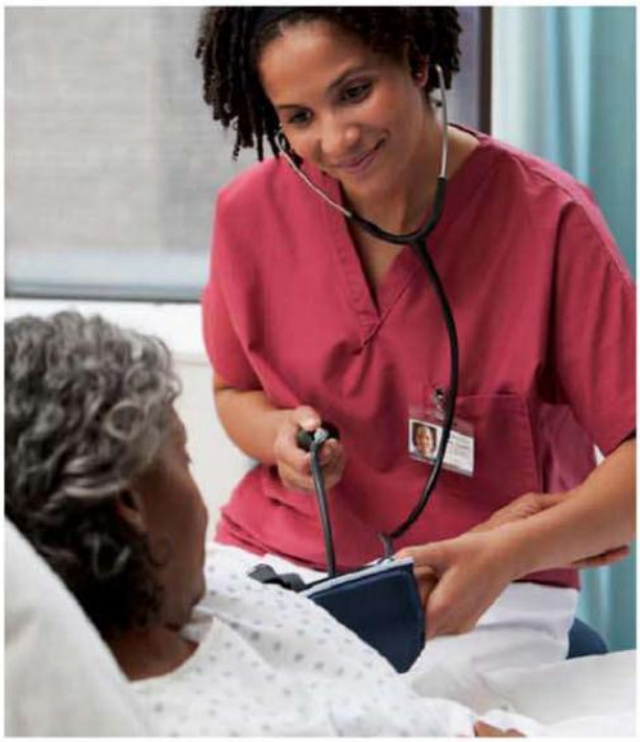

Bringing a human touch to the sterile world of the operating room isn't easy, but Linda finds a way. "When people come to surgery they are scared, and they trust you with their lives while they are sleeping," she says. "I try to be there with them when they go to sleep. If I can, I hold their hand or touch their shoulder or rub their head. I look into their eyes. I just want to offer that little bit of reassurance that lets them know I am there with them." Although she wears a surgical mask, her patients know that Linda is the face of compassion.

Linda Dole, RN
Clinical Coordinator – Surgery
Mercy Hospital Western Hills
Nominee: FLO Award, "My Ideal Nurse" category, presented by Mercy Hospital Western Hills

Every day, Laura Lewis asks families to trust her. "After heart surgery, families see their loved one at their worst. It's very hard for them to leave the hospital and go home and rest," she says. "I try to put myself in their place. I want them to trust me to take care of their loved one. For me, the biggest reward is when the family members come in the next day. They see their loved one sitting up in a chair and eating, and their pain is being managed. It makes me feel good, like I've earned their trust."

Laura Lewis, RN
Cardiovascular Unit
Mercy Hospital Fairfield
Nominee: Spirit of Mercy Award and Florence Nightingale Award

He simply couldn't make it. The parking lot was too big and his body too tired, he couldn't breathe. Because of his pulmonary condition the simple act of walking from his car to the building was just too much. Discouraged, he was ready to give up on therapy, but Tracie wouldn't let him. The next time he had an appointment, she met him in the parking lot with a wheelchair. After therapy, she wheeled him back to his car. Three times a week, rain, shine or snow, he knew she'd be there, waiting with a wheelchair and a smile.

Tracie Saelinger, RN
Manager of Rehabilitation Services
Mercy Hospital Anderson
Finalist: Albert E. Dyckes Health Care Worker of the Year Award, Ohio Hospital Association

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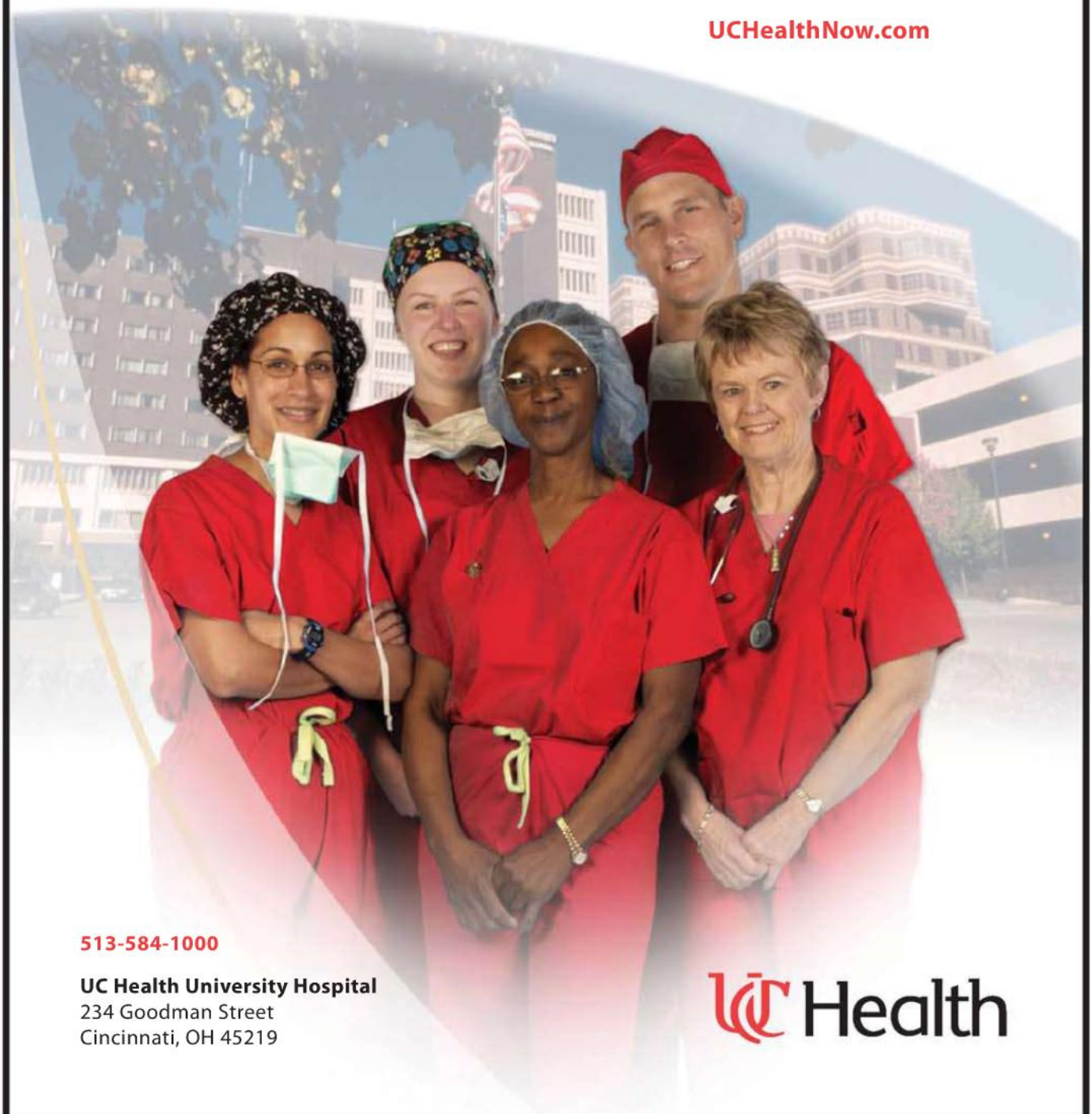

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Dine

(where to eat now)

PHOTOGRAPH BY RYAN KURTZ

▲ The bright, sun-filled dining room at Tano Bistro in Loveland.

Brunch
Take the Cake's top-notch nosh
PAGE 140

At the Table
A local mustard fan club. Really.
PAGE 143

Fine Diving
Delicious pie at Doris and Sonny's Homelike Restaurant, Miamitown
PAGE 144

Another Bite
Free your mind and you will eat better
PAGE 148

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▲ Clockwise from above: Chef/owner Gaetano Williams; croquette de pollo, with poblano corn masa; heirloom tomato salad; scallops with black bean and chorizo risotto.

Playing It Safe

BY TAKING SOME RISKS, TANO BISTRO COULD BRING DESTINATION DINING TO LOVELAND.

BY DONNA COVRETT
PHOTOGRAPHS BY RYAN KURTZ

» Gaetano Williams is working the room, looking natty in a double-breasted chef coat and a traditional tall, starched, pleated toque, he moves from table to table throughout the dining room of his five-month-old bistro greeting each and every customer *sotto voce,* inquiring about dinner, his hands interlaced behind his back and departing with a "thank you" or a "very good," occasionally adding a half-bow here and there. If there was a toddler in the room I imagine he'd reach out to tousle his hair or lean down and squeeze a tiny hand.

There's not a toddler in sight—nor anyone whose age is measured in months or single digits—but as the owner of a new business, the 47-year-old chef and proprietor appears to know what it takes these days to build support in a small neighborhood restaurant. And even though he, his wife, and daughters have called Loveland home since moving here 10 years ago from Florida, that means making sure he personally knows if customers are satisfied or not, and that they can put a face to the name Tano.

With a redevelopment initiative that began in 1995 and the 70-plus-mile Little Miami Bike Trail intersecting its main thoroughfare, it's surprising that more restaurants and bistros don't fill the historic district of Loveland. It certainly

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has all the DNA for a popular restaurant destination. Simply put, it's adorable. Building facades are painted in jewel tones and large flower-boxed windows, gaslight lamps, and outdoor planters line the streets. Sidewalks are bricked, green space is landscaped, and there are park benches to sit a spell should you be the sort of person that has a spell and likes to pass it sitting—perhaps watching brightly spandexed cyclists zip by, admiring your new Asics from Bob Roncker's Running Spot across the street, or eating a scoop of gelato. Classic park bench stuff.

There's Paxton's Grill—a full service family restaurant/sports bar—a candy shop, coffee house, and Blue Chip gourmet cookies. There are the sort of specialty and collectible establishments where adjectives like *quaint* get thrown around. But here in its downtown historic district, as well as its several outlying business districts, there are few destination restaurants that draw diners from points north, east, west, and south to Loveland.

Now, with a long corporate career finally behind him (he served as executive chef at the local McCormick and Schmick's and Bucca di Beppo outposts, among others), Williams wants to change that. And lucky him, it turns out Loveland was hungry for a grown-up restaurant. With diners filling Tano Bistro's 48-seat dining room nightly—even five months after its opening—Williams acquired the building next door (the former Miss Annabelle's Tea Parlor), and started construction on a "classy cocktail bar" earlier this spring.

The thing is, I'm not sure if Tano Bistro *is* a destination restaurant. I'm not saying don't bother. Hardly so. It's a good restaurant. It's a comfortable restaurant. It's reasonably priced and the service is amenable, if at times a little unseasoned: One evening our server earnestly announced each and every service step, no matter how small, in advance—an itinerary of sorts, or perhaps verbal memory cues. But with a menu featuring familiar dishes available in dozens of other restaurants, I wasn't convinced that the food alone has a strong enough appeal to consistently draw customers from beyond the immediate communities. That may be perfectly fine with Williams, but somehow I doubt it. The nightly dining room meet-and-greet in a tall pleated toque tells me that destination diners matter.

THE MENU IS TIDY—18 or so dishes divided between appetizers, salads, and entrées, plus a chalkboard featuring two or three dishes—its flavor profile heavily influenced by a childhood growing up in a third generation Italian family where fettuccini was handmade and hung to dry in the utility room, where on Sundays the family gathered for "gravy" (red sauce) and meatballs.

Evidence: The first time I ate Williams's beef boscaiola, it was excellent. Crowned with a dollop of sage-infused cream, the wide pappardelle pasta; crimini, oyster, and shiitake mushrooms; Swiss chard; and cubes of tenderloin were a hearty counterpoint to the salty, slightly oily beef jus. But the second time around, the fettuccini seemed anorexic by comparison, absorbing the sauce too quickly and disappearing under the weight of its companions.

Inconsistent execution plagued an appetizer of prosciutto-wrapped asparagus as well. On one occasion the lightly grilled bundles rested on a bed of grilled portobello slices and a few mixed greens;

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▼ The luscious chocolate torte and port dessert; daily specials are listed on a chalkboard (right).

on another, the prosciutto had been blackened to a crisp, its delicate salty sweet flavor incinerated.

Also in the menu's Italian camp are three variations of bruschetta (roasted eggplant, tomato and basil, caramelized shallot and Gorgonzola); grilled scampi; fresh calamari (a superb, tender-crisp version served with lemon caper aioli, citrusy blood orange mustard, and cocktail sauces); and a Caprese style salad with heirloom tomatoes, fresh mozzarella, grilled onions, and fresh basil with a drizzle of balsamic reduction.

With seasonal menus gaining prominence, I'm genuinely surprised by Midwestern chefs who still feature fresh tomato salads in the winter. When asked why, most cite customer demand, which is a lazy answer. There's more chance of turning customers away with flavorless tomatoes than by the absence of tomatoes. Instead, Williams swears by the Florida hothouse tomatoes he purchases at Kroger several times a week for his heirloom tomato salad. OK, they are a cut above the average grocery store tomato, but I still found them watery and inferior to field tomatoes in season; most of the Caprese salad's flavor is provided by the sweetness of the grilled onions and balsamic reduction. I don't understand the reasoning, but then I don't know—perhaps Midwest chefs are afraid of customers going postal if they don't have tomatoes in March.

If it's salad you must have, the Caesar is classic and the house salad is a decent (if ubiquitous) mix of greens with dried cranberries, Gorgonzola crumbles, and toasted almonds dressed in white balsamic vinaigrette. However, the slightly wilted and wonderful spinach salad—tossed in a warm maple vinaigrette, bacon, caramelized shallots, and hardboiled egg—is the one to order, though the grating of sharp yellow cheddar on top is superfluous and lends it an appearance of a banquet salad.

MOST OF TANO Bistro's main courses lean toward the comfortable side of American. For instance, Williams serves a sirloin and a hand-cut filet, the former crusted with blue cheese and served with fingerling potatoes and some unfortunate looking broccolini; the latter with garlic mashed potatoes and Brussels sprouts. Both steaks were prepared to order, well-seasoned, and flavorful. There's a good, simple roast chicken, sweetly moist beneath its crisp bronze skin. Served with garlic mashed potatoes and green beans, it's a $15 bargain.

Four plump scallops come perched on wilted greens and chorizo and black bean-flecked risotto, wearing a nest of fried leeks. It's the clear favorite of the waitstaff, who suggest it out of the gate every night we ask. It's a good dish—the risotto tinged with clove and allspice, and rich with chicken stock; the scallops briny sweet; the spinach providing a much needed acidic balance to the rich

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fat. Along with the vegetable Napoleon entrée, a steady stream of scallops parade from the kitchen to the dining room.

A reliable "vegetarian selection" at banquets for the past 20 years, the veggie Napoleon has always been a looker. Williams stacks his with rounds of yellow squash, eggplant, zucchini, fresh mozzarella, roasted red peppers, and a disc of cheddar polenta. With a fresh rosemary plume atop its portobello hat, a pool of red pepper coulis at its base, and green broccolini at its side, it has the potential to rock. But first, he needs to work—desperately—on the execution. The primary flavor that hit our palates both times we ordered the Napoleon was bitter oil, and gas from the grill.

As its first chef-owned restaurant with a fine dining concept in a bistro atmosphere, Tano Bistro is a long-awaited addition to Loveland, and a good one if you live in the area. Williams is affable, a good marketer, and likely to create a lively bar scene with his new addition. He's launching lunch and brunch menus, and the city is bumping out the sidewalks to create room for open-air seating. But rather than build a menu around safe bets—what I call the Caesar Salad Syndrome—or dishes that nobody will object to, I hope Williams will get his kitchen in a groove, work on the consistency, and commit to a more imaginative menu—perhaps with one or two dishes that activate cravings and draw diners from other corners of Greater Cincinnati.

Tano Bistro
204 W. Loveland Ave., Loveland
(513) 683-8266

Hours
Lunch and dinner Mon–Thurs 11–10, Fri & Sat 11–midnight, Sun 11–9.

Prices
Appetizers $7–$12, main courses $14–$31, plus daily chalkboard specials.

Atmosphere
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Dining Editor DONNA COVRETT

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AMERICAN

BLUE JAY RESTAURANT

This is where Northsiders hang out for breakfast and lunch. They're here for the comfort food: omelettes and big plates of French toast, double-deckers and shrimp baskets, pies (regular and cream). The quirky specialty of the house is a double-decker sandwich made of bacon and hard-boiled eggs. It's a potential protein coma. Remember open-faced roast beef sandwiches and mashed potatoes suffocating in hot gravy? They live here. Of course, most of the neighborhood's vegan population is appalled. The real irony is that the seats are vintage green Naugahyde and the vegans are wearing real leather. Go figure. » *4154 Hamilton Ave., Northside, (513) 541-0847. Breakfast and lunch Mon–Sat. MC, V.* **$**

CABANA ON THE RIVER

Like a big outdoor picnic with a view of the serene hills of Kentucky and the Ohio River rolling by, this is one of those places west-siders would rather the rest of Cincinnati didn't know about. Its annual debut in late spring marks the official beginning of summer for many. People flock to the Cabana for good food prepared well: grilled mahi-mahi sandwiches, pork barbecue, steak on a stick, Angus beef burgers, Italian and steak hoagies, white chicken chili, and interesting salads. While some of the fare is familiar pub grub, nothing is sub-standard. Even potato chips are made in-house and seasoned with Cajun spices. » *7445 Forbes Rd., Sayler Park, (513) 941-7442. Lunch and dinner seven days. MCC, DS.* **$**

EMBERS

The menu here is built for celebration: poshly priced steak and sushi selections are meant to suit every special occasion that might occur in the first-class neighborhoods and shopping mecca surrounding this restaurant, from rehearsal dinners to corporate events to multi-generational family gatherings and intimate anniversaries. Appetizers are both classic (shrimp cocktail) and Asian-inspired (beef satay); fashionable ingredients are name-checked (micro-greens and black truffles); a prominent sushi section (nigiri, sashimi, and rolls) precedes a list of archetypal salads; beer-sodden American Wagyu beef sidles up to steaks of corn-fed prime; home-style non-steak entrées (chicken pot pie) meet high-style selections (seared scallops with wild mushroom risotto and pea tendril salad). Talk about a party. » *8170 Montgomery Rd., Madeira, (513) 984-8090, www.embersrestaurant.com. Dinner seven days. MCC, DC, DS.* **$$$**

MR. GENE'S DOGHOUSE

Cumminsville is home to arguably the best hot chili cheese mett and chocolate malt in Greater Cincinnati. A family owned business that began as a simple hot dog stand 46 years ago, Mr. Gene's still attracts lines of loyal customers at its windows. Can't stand the heat? Order the mild chili mett—more flavor, fewer BTUs. And if you still haven't embraced Cincinnati-style coneys, try the Chicago-style hot dog with pickles, onions, relish, mustard, tomato, and celery salt; a barbecue sandwich; or wings (a sign proclaims "So hot they make the devil sweat"). Although the chocolate malt is the biggest seller, we love the $2.59 pineapple shake, made with real pineapple. » *3703 Beekman St., South Cumminsville, (513) 541-7636. Open Feb–Dec for lunch and dinner Mon–Sat. MC, V.* **$**

ORCHIDS AT PALM COURT

Chef Todd Kelly's impressive menu depends on some fine ingredients, but his ability to transform common ingredients makes nearly everything that comes out of the kitchen flawless. Both seasonal preparations of rib eye—one with curly spinach, oxtail, and black truffle gnocchi; the other with marrow persillade (equal amounts of minced garlic and parsley), chanterelles, and truffled mac-and-cheese—are stunning. Pastry Chef Kat Kessler provides the exclamation point, creating visually appealing desserts that don't sacrifice flavor: a bowl of warm bittersweet chocolate sauce supports a square pillow of caramelized marshmallow, scoop of cinnamon ice cream, and crisp almond tuile spoon. Even this gilded splendor of a room feels comfortable. In part, that's due to a superb service staff that is attentive without fawning, knowledgeable without preening. » *35 W. Fifth St., downtown, (513) 421-9100. Dinner seven days. MCC, DS, DC.* **$$$**

THE PALACE

With Executive Chef Jose Salazar at the helm, the menu here has been invigorated with plenty of approachable dishes that are at once rustic and elegant. Farm greens abound—with goat cheese, roasted beets, and the sweet-tart pop of rosy red poached quince; with orange confit, shaved fennel, and Pecorino Romano—as do simply luxurious soups like the earthy, sensual mushroom. There's plenty of steak love: filet, hangar, and a top-notch sirloin. The $44 three-course prix fixe dinner menu is also a hit. And every day is a beautiful day in Pastry Chef Summer Genetti's dessert divahood, with a roster of sweets that range from adorable (malted chocolate three ways) to classic (pistachio financier) to inspiring (pineapple buttermilk sherbet and chorizo confit with chocolate flourless). » *601 Vine St., downtown, (513) 381-3000. Breakfast seven days, lunch Mon–Fri, dinner Mon–Sat. MCC, DC, DS.* **$$$**

PUTZ'S CREAMY WHIP

When your tongue touches the frozen white Nirvana on top of a Putz's cone, every moment of every joy of every summer of your life is condensed into one simple swipe. It's the sweetness, the creaminess, the cloud-like texture. I dare you to close your eyes, taste it, and not think of your first summer love, or getting invited to the new neighbor's pool on the second day of August, or visiting Rock City and swearing on a stack of MoonPie wrappers that you can see all seven states. Putz's coneys are also very popular. But it's the simplicity of vanilla on a cone that has made this place. When I-74 was being built, the expressway would have landed three feet from Putz's back door. As bizarre as this sounds, the U.S. Department of Transportation actually moved the freeway for Putz's. They do that kind of thing for holy shrines. » *Putz Place and West Fork Rd., Westwood, (513) 681-8668. Lunch and dinner seven days, seasonally. Cash.* **$**

[BITES]

GRANDÉ OPENING

» Fairfield-based Taqueria Mercado opens a second location in the former Javier's space at Eighth and Walnut on May 1. They'll be serving breakfast, lunch, and dinner seven days a week.

SYMPHONY HOTEL

Tucked into a West 14th Street Italianate directly around the corner from Music Hall, this place feels like a private dinner club. There's a by-reservation-only policy, and when you call, you'll be prompted to check the web site for the weekend's five-course menu. Chef David Buchman calls his style of cooking "light French," and you can taste it in the pea soup, a spring serenade punctuated with a crunch of dried wasabi peas. Salads were interesting without being busy, and the sorbets—served as the third course palate cleanser—were all made in-house. Main courses of asparagus sandwiched between salmon, and a filet mignon served with an ethereal version of whipped potatoes and cauliflower showed that the chef knows his strengths but, like a good composer, reveals himself to the diner differently each time. » *210 W. 14th St., Over-the-Rhine, (513) 721-3353, www.symphonyhotel.com. Dinner Fri & Sat September through mid-July.* **$$$**

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BRUNCH

Take That » Concerning restaurateurs and sadomasochists: I don't question whether sados make the best restaurant owners or whether owners simply *tend* to be sado. All I'm saying is that until I had experienced the killer Sunday brunch at **Take the Cake** (TTC), I considered the occupations indelibly bound. But now, after eating steak and eggs prepared with 100 percent real love, I realize my miscalculation. While owners Melissa Mileto and Doug Faulkner may suffer for their art, TTC's dishes are born not of self-inflicted pain, but of delicate preparation and fresh ingredients. Take the steak and eggs (above): a happy marriage of marinated and seared flank steak served medium rare; perfectly poached egg; buttery homemade buttermilk biscuit; and seasoned black beans—all tied together with a garlic-and-cilantro-infused chimichurri sauce potent enough to blow up next week's hangover. My friend's "GBLT" (we're talking Northside, yo) was deconstructed and mixed into a bowl with the same buttery biscuit, guacamole (the *G*), salad greens, and fresh buttermilk dill dressing. Another friend's housemade grits with garlic butter shrimp scampi was so creamy and superior that the bowl levitated slightly off the table. And the spinach and cheddar quiche with its buttery crust was…well, it was a fine quiche. But for the money—all of TTC's brunch items are under $10—and after throwing in their beloved baked fare, the communal dining tables, the quick service, and the Northside people-watching street-scapade, this place is hard to beat. You'd have to be a masochist to even try. —BRENT DONALDSON

† **TAKE THE CAKE,** 4035 HAMILTON AVE., NORTHSIDE, (513) 241-2772. PRICES $6.50–8.95. LUNCH TUES–SAT, BRUNCH SUN.

$5, you get a half-pound grilled Angus beef burger with your choice of any five toppings, including mushrooms, grilled onions, Capocollo ham, and American cheese (vegetarians can choose the marinated portobello burger five ways). This hole-in-the-wall pub pays attention to its bar food, serving substantial sandwiches like the Italian philly, grouper filet, and fried chicken club; oven-fresh pizzas (try the simply flavorful Margarita); salads; and the mandatory wings, chicken strips, and onion rings. On weekend nights, the music cranks up, so enjoy your burger early if you're not up for a game of pool and The Stones at conversation-numbing decibels. » *626 Main St., Covington, (859) 261-7510. Lunch and dinner seven days. MC, V.* $

BARBECUE

GOODIE'S BARBECUE RESTAURANT

The natural smoke flavor of the meat—rubbed with spices and slow cooked out back in the combo grill and smoker—married with Goodie's spicy sweet sauce, has engendered 20 years of loyal customers. Any real Southerner will tell you that ribs should never be tough or fall away from the bone. Chewy is the traditional texture of Southern-style ribs, and these ribs are Southern through and through. Expect traditional Southern sides, such as red beans and rice, potato salad, slaw, mac and cheese, collard greens, and exceptionally good fried okra. » *5841 Hamilton Ave., College Hill, (513) 542-4663. Lunch and dinner Mon–Sat. MCC.* $$

KT'S BARBECUE & DELI

After 25 years in Hollywood, Kenny Tessel came home in 2004 to open a barbecue carryout and catering operation. Oh, how lucky we are. From a small, white building in Reading, Tessel coaxes flavors out of his Southern Pride smoker that will fill your mouth with shock and awe. We particularly recommend his boneless rib meat sandwich. The meat: tender and deep pink. The sandwich: jam-packed. The sauce: tangy, slightly hot, yet light. How good is it? "I got a customer who I think is on a fixed income," says Tessel, "because he told me he stopped smoking so that he can afford to buy my boneless rib meat." There can be no higher praise. » *8501 Reading Rd., Reading, (513) 761-0200. Lunch Tues–Fri, dinner Tues–Sun, carryout only. MC, V.* $

CAJUN/ CARIBBEAN

DEE FELICE CAFÉ

To call Dee Felice Café a jazz supper club would be too conventional. Though the waitstaff in white shirt and tie are more formally dressed than most of the diners, and prices are moderately expensive (entrées average in the mid-$20s), the atmosphere is decidedly casual. The music

PHOTOGRAPH BY BRONZE PHOTOGRAPHY

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and menu are still true to the original spirit of Emidio DeFelice, a drummer and bandleader who opened the restaurant in 1984 to create a jazz venue that he and his fellow musicians could relax in and enjoy a meal. It made sense to feature cuisine from the birthplace of jazz, New Orleans, and the Cajun and Creole dishes of southern Louisiana still dominate the menu, though there are a few Italian dishes, as well as steaks (the most consistently well-executed dishes on the menu) and salads. While Dee Felice Café may not embody the ideal of culinary excellence, the joint is most definitely still jumpin'. » *529 Main St., Covington, (859) 261-2365. Dinner seven days, brunch Sun. MCC, DC, DS.* $$$

KNOTTY PINE ON THE BAYOU

The Pine serves some of the best Louisiana home-style food you'll find this far north of New Orleans. John Caulfield's cooking reveals the connection between regional southern favorites and Creole cuisine. Taste his fried catfish filets with their peppery crust, or his garlic sauteed shrimp with smoky greens on the side, and you'll understand why it's called soul food. Between February and June, it's crawfish season. Get them boiled and heaped high on a platter or in Caulfield's superb crawfish etouffee. But Caulfield's rockin' gumbo—a thick, murky brew of andouille sausage, chicken, and vegetables—serves the best roundhouse punch all year round. As soon as you inhale the bouquet and take that first bite, you realize why Cajun style food is considered a high art form and a serious pleasure. And you'll start planning your return trip. » *6720 Licking Pke., Cold Spring, (859) 781-2200. Dinner Tues–Sun. MC, V, DS.* $$

CHINESE

CHINESE IMPERIAL INN

The chilies-on-steroids cooking here will have you mopping beads of garlic-laced sweat from your brow. The musky, firecracker-red Mongolian chicken stabilizes somewhere just before nirvana exhaustion, and aggressively pungent shredded pork with dried bean curd leaves your eyes gloriously glistening from its spicy hot scarlet oil. Even an ice cold beer practically evaporates on your tongue. Do not fear: not all the dishes are incendiary. Try the seafood—lobster, razor clams, Dungeness and blue crabs, whelk, and oysters—prepared with tamer garlicky black bean sauce, or ginger and green onions. The Cantonese wonton soup, nearly as mild as your morning bowl of oatmeal, is as memorable as the feverish stuff. Sliced pork and shrimp are pushed into the steaming bowl of noodles and greens just before serving. Think comforting, grandmotherly tenderness. » *11042 Reading Rd., Sharonville, (513) 563-6788. Lunch and dinner seven days. MCC, DS.* $

ORIENTAL WOK

This is the restaurant of your childhood memories: the showy Las Vegas-meets-China decor, the ebulliently comedic host, the chop sueys, chow

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meins, and crab rangoons that have never met a crab. But behind the giant elephant tusk entryway and past the goldfish ponds and fountains is the genuine hospitality and warmth of the Wong family, service worthy of the finest dining establishments, and some very good food that's easy on the palate. Best are the fresh fish: salmon and tilapia (in Taylor Mill) or orange roughy, salmon, sea bass, and halibut (in Ft. Mitchell) steamed, grilled, or flash fried in a wok, needing little more than the ginger–green onion sauce that accompanies them. Even the chicken lo mein is good. It may not be provocative, but not everyone wants to eat blazing frogs in a hot pot. » *317 Buttermilk Pke., Ft. Mitchell, (859) 331-3000; 5038 Old Taylor Mill Rd., Taylor Mill, (859) 431-3000; 2444 Madison Rd., Hyde Park, (513) 871-6888. Lunch Sun–Fri (also Sat at Taylor Mill), dinner seven days (Tues–Sun in Hyde Park). MCC.* **$$**

ECLECTIC

CAFÉ DE PARIS

Specializing in soups, salads, and sandwiches for breakfast and lunch, this bright and sunny café is owned by Khaled Atallah, who makes everything to order from the small counter kitchen. Sandwiches are interesting and fresh on a baguette or croissant (try the Le Royale de Paris with melted Brie, turkey, onions, and sweet red peppers); salads are crisp with appropriately ripe vegetables (you'll never find a hard, orange slice of tomato). Grab a piece of homemade baklava and a wide cup of cappuccino (or a straight shot of some wicked-good espresso) and sit outside at the sidewalk table. » *17 Garfield Place, downtown, (513) 651-1919. Breakfast and lunch Mon–Fri. Cash.* **$**

HONEY

Honey is a great little neighborhood restaurant. The small sunlit room with pale walls and horticultural drawings seats approximately 40 diners around a small central bar that embodies the spirit of a Parisian bistro when it is full, which is almost always. With liberal portions and reasonable prices, chef Shoshannah Hafner (and her husband, co-owner Doug Hafner) has created an ambitious menu of American-continental comfort food specialties, to which she adds several nightly specials. Among the best is vegetarian goetta. Yes, vegetarian goetta. Try it. You won't believe how good it is. Moist herb-roasted chicken is served with peppered grits, creamed corn, and seasonal vegetables, while rosemary mashed potatoes heady with black pepper provide a luxurious touch to braised shortribs or Creole meatloaf with Tasso gravy. Share a side of the addictive hot fries and their chili-lime-honey dipping sauce. They'll draw you back, like, ahem, bees to Honey. » *4034 Hamilton Ave., Northside, (513) 541-4300. Dinner Tues–Sat, brunch Sun. MCC.* **$$**

INDIGO CASUAL GOURMET CAFÉ

In the late '80s, when the food world began raving about California-style pizza, the folks behind Indigo trotted out their own gourmet pies. From the Maui, with its juicy pineapple slices, to the BBQ, with its huge chunks of boneless chicken, the pizzas are the menu's anchors. If you're looking for something not on a crust, try the Thai salad. Snappy and spicy with a traditional Thai peanut sauce, romaine lettuce, slices of chicken breast, and crunchy noodles, it was a welcome counterpoint to the pizza. » *2637 Erie Ave., Hyde Park, (513) 321-9952; 2053 Dixie Hwy., Ft. Mitchell, (859) 331-4339. Lunch and dinner seven days. MCC, DC, DS.* **$$**

MELT

In this Northside sandwich joint, an assortment of colorful chalkboards show off the regular menu items and daily specials, but the restaurant's name pretty much dictates what you should get. Diners have their choice of 13 melted sandwiches, including the veggie cheesesteak—seitan (a meat substitute) topped with roasted onions, peppers, and provolone—and the three cheese melt of smoked mozzarella, white cheddar, and blue cheese crumbles. For those who require meat in their meals, try the Tuscan chicken melt: juicy pieces of chicken intermingle with pesto, roasted red onions, and sun-dried tomatoes. Not sure

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AT THE TABLE

Cutting the Mustard»

Scott Scholz, the founder of the nation's only U.S. chapter of the Händlmaier Mustard Club, knows his condiments. — CAIT BARNETT

Why did you start this chapter? After losing my job in Dayton, I decided that a change of scenery was in order and I moved to Europe. I enjoyed being part of the club in Bavaria and figured my friends in Cincinnati would enjoy it as well.

How does participation compare? It's pretty similar. There's no real requirements of a member to do much of anything other than have a good time.

What's your favorite Händlmaier mustard? The sweet. It's called Hausmacher.

How does sweet mustard differ from an American yellow or a Dijon? People who don't like mustard like it. It doesn't have that sharp bite. It's gentler, and you can definitely taste the sugar in it.

What food best accompanies Händlmaier mustard? A Weißwurst is what you traditionally use it with, and at our meetings we always serve Weißwurst. It's a white veal sausage.

What else do people put it on? It's common to use it on pretzels. We'll walk around Oktoberfest and give people shots of it. It comes in a tube, like a toothpaste tube, and we'll walk around and just shoot it into people's mouths. That's pretty untraditional.

PHOTOGRAPH PROVIDED BY SCOTT SCHOLZ

What beer would you recommend for washing down a drenched Weißwurst or pretzel? You're supposed to drink it with a Weissbier, which is a wheat type of beer. The one I would recommend above all others is Franziskaner.

Check out www.mustardclub.org for a complete schedule of Händlmaier Mustard Fan Club events.

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Home Is Where the Pie Is

» You just don't find enough restaurants with good arrowhead collections anymore. You used to see them everywhere. Didn't they used to have an arrowhead collection on the wall at Olive Garden? Maybe I'm mistaken, but **Doris & Sonny's Homelike Restaurant** keeps up this tradition with not one, but two fascinating arrowhead displays, along with their fine collection of cow memorabilia. Hidden away in Miamitown, which is hidden away itself, this is a place with homey breakfasts, honest sandwiches, and chicken-fried steak. With the biscuits and gravy, omelettes, and goetta, and the Big Sonny half-pound burger with cheese, it may not be like your home, but it's like one where you wouldn't mind sitting back for an hour or so and then sticking around for a slice of pie. What pie is it? It doesn't matter. Doris's son Kent still makes the homemade pies—you can't get that everywhere—and they're good no matter what flavor they have that day. I had the apple cobbler (above) last time. They tried to force me to have it á la mode. I wasn't in the mood for mode, but it was still pretty darn ethereal in a cement-lawn-goose kind of way. It's not just home-like here, it's friendly-like. They encourage you to put your business card under the glass cover on the table. This is the kind of place where they want you back. I think it's some kind of substance they bake in the pies to get you addicted.

—J. KEVIN WOLFE

DORIS & SONNY'S HOMELIKE RESTAURANT, 6856 STATE ROUTE 128, MIAMITOWN, (513) 353-9828. PRICES: $5–$8. BREAKFAST AND LUNCH SEVEN DAYS.

you'll want a whole sandwich? Try one of the halvesies, a half-salad (or soup), half-sandwich selection popular with the lunch crowd. » *4165 Hamilton Ave., Northside, (513) 681-MELT. Lunch and dinner seven days. MCC, DS.* **$**

NECTAR

There's nothing lean about the dining experience at Nectar. Whether it's the earthiness of smoked chanterelle mushrooms centered in a bowl of corn chowder, a trio of shrimp fritters lined up atop a ribbon of tomatillo chutney, or a low-and-slow beef brisket piled on creamy polenta and brick red chile sauce, Chef Julie Francis creates dishes that inspire food lust in even the most unflappable diner. Francis is deeply committed to seasonal ingredients. In autumn, a deceptively simple salad dressed with sherry orange vinaigrette is elevated from merely good to exquisite because the greens are just-picked, and the local honey crisp apples freckled with toasted walnuts and currants are fully ripe. The depth of flavor in braised lamb shoulder from nearby Turner Farm enhances the humble Israeli couscous beneath. Twice monthly, the popular Nectar dinner club features a local farmer or artisan on-site, their specialty presented in five courses. » *1000 Delta Ave., Mt. Lookout, (513) 929-0525. Dinner Wed–Sat, brunch Sun. MCC.* **$$**

THE QUARTER BISTRO

The Quarter Bistro has multiple personalities: one part clubby neighborhood joint, one part dinner and a movie with a dash of lusty romance. Jonathan Hunt launched a new menu last spring, though some old favorites remain. The Quarter Burger, a half-pound of black Angus beef, is seasoned but not overly so, with a sturdy-but-not-too-chewy bun. Mahi fish tacos with shredded cabbage, guacamole, and cilantro sour cream are a new addition, as is watermelon gazpacho. Its simplicity is refreshing. The 18-hour short ribs are the star of the menu, and reason enough to skip the movie next door. Braised into a flavor bomb of meat candy, it's served over a splendid corn fondue, alongside shine-free Vidalia onion rings, a couple of wedges of caramelized peach, and a chestnut brown demi-glace. With the no-lip service—and a reenergizing of a dated menu—The Quarter Bistro could be well on the way to making middle age look sexy. » *6904 Wooster Pike, Mariemont, (513) 271-5400 Dinner seven days. MCC, DS.* **$$**

THE WINDS CAFÉ

Located about an hour north of Cincinnati, the Winds opened in 1977 as a collectively owned cafe in the staunchly liberal town of Yellow Springs, Ohio. Chef Kim Korkan uses local farmers' products to create natural, wholesome food on the menu, which changes monthly. Winter root vegetables, smoky sauces, and game give way to spring lamb, asparagus crepes with fresh chives and house-made ricotta, and wild river salmon with squid ink linguine and lemon cream. Walleye, halibut, swordfish, and shrimp appear on summer menus, while the bounty of vegetables and fruits moves to center stage. This is mindful cuisine, based on the best the Earth has to offer. » *215 Xenia Ave., Yellow Springs, (937) 767-1144. Lunch and dinner Tues–Sat, brunch Sun. MCC.* **$$**

PHOTOGRAPH BY BRONZE PHOTOGRAPHY

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FRENCH

JEANRO BISTRO

With plenty of charming bonhomie and hearty, unpretentious French-country fare, this lively bistro is always crowded with a mixture of downtown residents and hotel guests. Servers clad in black aprons hustle about, delivering bowls of garlicky mussels mariniere or the buttered and bronzed croque monsieur deluxe, a sandwich that's a glorious ooze of ham and swiss topped with bechamel sauce and an egg over-easy. The menu changes little, so you can be assured you'll find the classics: crocks of dark onion soup sealed with caps of melted, blistered Swiss; sauteed calf's liver and onions better than your grandmother made; and a coq au vin so deeply infused with the flavors of garlic, bacon, and red wine sauce you may start humming "La Marseillaise." Amid the dark polished wood, exposed brick, giant mirrors, and vintage French lithographs, the boisterous clatter of plates and spirited conversation reverberate the soul of a Parisian bistro. » *413 Vine St., downtown, (513) 621-1465. Lunch Mon–Sat, dinner seven days. MCC, DC, DS.* **$$**

RUE DUMAINE

Big Easy chef Anne Kearney returns to her Midwestern roots and settles down with a more casual version of her renowned "Paris-style" bistro dining: French-meets-American regional with an eye toward quality ingredients and detailed preparation. Chef Anne Kearney's "casual fine dining" spot takes its inspiration from her former home at New Orleans's Peristyle (Rue Dumaine is the street where that restaurant is located). Fresh meats and produce (Kearney uses local farmers as much as possible), silky reductions, and artisanal ingredients appear throughout the Provencal inspired menu—preserved lemon relish and olives with pan-seared lamb loin, a decadent baked "mac-and-cheese" made with port salute that accompanies a thyme-roasted chicken, braised short ribs are infused with a fruity chardonnay instead of the typical earthy rush of burgundy, and accompanied simply by a scoop of celeriac cole slaw. Kearney's food has integrity, and shows that she's the kind of chef who will always land on a star, whether she wants to or not. » *1061 Miamisburg-Centerville Rd., Centerville, (937) 610-1061. Lunch Fri, dinner Tues–Sat. MCC, DS.* **$$**

GREEK/MEDITERRANEAN

ANDY'S MEDITERRANEAN GRILLE

In this lively joint with a burnished summer lodge interior of wood and stone, even the food is unrestrained: rough-cut chunks of charbroiled beef tenderloin, big slices of onion and charred tomato turned sweet and wet in the heat, skewers of marinated and charbroiled chicken perched on rice too generous for its plate. Co-owner Andy Hajjar mans his station at the end of the bar, smoking a hookah pipe that fills the air with the sweet smell of flavored tobacco, while the friendly but hurried staff hustles through. » *906 Nassau St., Walnut Hills, (513) 281-9791. Lunch Mon–Sat, dinner seven days. MCC.* **$$**

FLOYD'S

Sure, you can go here for the great baked kibbeh, a blend of delicately spiced ground lamb, pine nuts, and onions (not unlike an Indian samosa), stuffed inside a shell of ground lamb, lamb fat, and bulgur wheat. Or you could visit for the vegetarian moussaka with eggplant, onions, tomatoes, and sweet red pepper. But you'd be missing Floyd's famous tender-crisp spit-roasted chicken and fava beans with chopped parsley, garlic, and olive oil. Not all of this 18-year-old restaurant's specialties are the real Lebanese deal, but we suspect the chicken alone put several of the family's children through college. » *127 Calhoun St., Clifton Heights, (513) 221-2434. Lunch Tues–Fri, dinner Tues–Sat. MC, V.* **$**

ITALIAN

GERMANO'S

Owner and chef Domenico Germano prepares the standards of southern and central-southern Italian cooking, using a foundation of recognizable sauces that cling to various pastas, meats, and seafood. Though the printed menu is concise, servers quickly rattle off a half-dozen specials nightly and anything can be custom ordered. Consistently fine choices are the humble veal cutlets with golden breading, basil scented tomato sauce, and aged Parmigiano-Reggiano; little gnocchi in a gossamer cream sauce flecked with peas and prosciutto; and a fetching spaghetti, glossy with olive oil and easily twirled around sundried tomatoes, artichokes, garlic cloves, mushrooms, and onions. Here, Domenico Germano celebrates the foods he loves with you. » *9415 Montgomery Rd., Montgomery, (513) 794-1155. Lunch Tues–Fri, dinner Tues–Sat. MCC.* **$$$**

PRIMAVISTA

Besides offering the old world flavors of Italy, Primavista also serves up a specialty no other restaurant can match: a bird's eye view of Cincinnati from the west side. Chef Chris Prince's kitchen is equally comfortable with northern and southern regional specialties: a Venetian carpaccio of paper thin raw beef sparked by slivers of aged Parmesan and fruity olive oil; house-made fresh mozzarella stuffed with pesto and mushrooms; or artichoke hearts with snails and mushrooms in a creamy Gorgonzola sauce from Lombardy. Among the classics, nothing is more restorative than the pasta e fagioli, a hearty soup of cannellini, ditali pasta, and bacon. Most of the pastas are cooked just a degree more mellow than al dente so that they soak up the fragrant tomato basil or satiny cream sauces. The fork-tender osso buco Milanese, with its marrow-filled center bone and salty-sweet

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brown sauce (marinara and lemon juice), is simply superb. Desserts present further problems; you'll be hard-pressed to decide between the house-made tiramisu or bread pudding with caramel sauce, marsala soaked raisins, and cream. » *810 Matson Pl., Price Hill, (513) 251-6467. Dinner seven days. MCC, DC, DS.* $$

VINCENZO'S RISTORANTE ITALIANO

Chef Vincenzo Mazzocca and his wife, Andrea, serve unpretentious homemade dishes with fresh, vivid flavors, including an antipasto plate of proscuitto, wedges of fresh Parmigiano, fresh mozzarella, and crostini with a salty olive spread; or one of their many specials in a former Texas Roadhouse Grill on Chester Road in Sharonville. Mazzocca is at his best when he focuses on the substance of regional Italian cooking: simplicity and purity of flavors. An appetizer of briny-sweet, plump mussels in white wine sauce is outstanding, the clear, thin sauce begging for bread long after the mussels are gone. Caesar salad arrives on chilled plates so that the romaine—tossed in a well-balanced lemon and anchovy dressing—is crisp and crunchy. Funghi con Salsicce, silky mushrooms and Italian sausage suspended in fruity chianti sauce, is simply sublime. Mazzocca's Pomodoro sauce retains its character by a brief cooking and an uncomplicated recipe. The large shrimp—in any dish—are bursting with sweet-sea flavor. The panna cotta, made by Andrea, is divine, as is the sense of welcome and family that the Mazzoccas bring to the table. » *11525 Chester Rd., Sharonville, (513) 771-0022. Lunch Mon–Fri, dinner Mon–Sat. MCC.* $$

JAPANESE

ANDO

It's a pleasure to pull a stool up to the bar of this hushed, almost somber restaurant and watch sushi master Keiichi Ando carving mellow yellowtail, soft oily salmon, exquisite chu-toro (tuna belly) with as much expertise as a gem cutter. Servers—even the American ones—exhibit the same deference. A bowl of slightly salty, steamed edamame disappears just as a dish of delicate, barely fried tofu squares appears. You could conclude with a bowl of warm rice, a tangle of tempura onion slices, squid, and shrimp on top, but then you'd miss the spectacular black sesame ice cream with its top note of vanilla and long, toasty finish. » *5889 Pfeiffer Rd., Blue Ash, (513) 791-8687. Lunch Mon–Fri, dinner Tues–Sun. MCC, DS.* $$$

KYOTO

Owner Jason Shi seems to know everybody's name as he chats up diners, guiding them through the extensive sushi and sashimi menu. Five young sushi chefs, all part of Shi's family, work at light speed behind the bar, a choreography backlit by rows of gleaming liquor bottles. Dinner proceeds with glorious chaos as a feisty Carla Tortelli–like server delivers one dish after another—slivers of giant clam on ice in a super-sized martini glass, a volcanic tower of chopped fatty tuna hidden inside overlapping layers of thin avocado slices, smoky grilled New Zealand mussels drizzled with spicy mayo, and delicate slices of a samurai roll—all between shots of chilled sake. » *12082 Montgomery Rd., Symmes Twp., (513) 583-8897. Lunch and dinner seven days. MCC.* $$

MEI JAPANESE RESTAURANT

Mei's menu is meant to represent traditional Japanese cuisine, appealing to the novice as well as the sushi maven. It is divided into sections that encourage a progressive meal of small dishes: One each for hot and cold appetizers, noodles, sushi and sashimi, special rolls, soups and salads, sushi dinners (with miso soup), and combinations (such as tempura paired with sashimi). Deep-fried soft shell crab comes with ponzu sauce—a dipping sauce made of rice vinegar, soy sauce, mirin, and citrus juice—and the kind of yakitori that you can find on the streets of New York. Bento boxes—lacquered wooden boxes divided into compartments—offer the neophyte a sampling of several small dishes. Mei's are lovely: deep red and stocked with tempura, cooked salmon, sashimi, stewed vegetables, and a fabulous egg custard with shrimp and gingko nut. Mei's sushi—nigiri, maki, and handrolls—is exceptionally good with quality cuts of fresh seafood. The staff is knowledgeable, extremely efficient, respectful, and attentive, even when it's at peak capacity. » *8608 Market Place Lane, Montgomery, (513) 891-6880. Lunch Tues–Fri, dinner Tues–Sun. MCC, DS.* $$

MIYOSHI

Located in the midst of Florence commercial parks, this sparkling clean restaurant offers authentic cuisine in a comfortable atmosphere. Impeccably fresh seafood usually means expensive, but reasonable prices make this a find for those who love Japanese dining and know that the succession of small dishes can add up to a large bill. The menu is organized in the Euro-American manner of appetizers, salads, soups, and entrees, but ingredients and flavor are pristine Japanese. The tofu is exquisitely silky, and when served chilled with bonito, shredded seaweed, and scallions, it resembles tender custard rather than curd. Crisp saltwater eel (anago) tempura comes with a tiny mound of powdered salt for dipping, which clings to the hot batter and melts on the tongue much like confectioner's sugar on a hot doughnut. Cleanse the palate with savory red miso soup before the omakase (chef's selection) of bright sushi and sashimi, and follow with one of the onigiri—warm sticky rice balls stuffed with cooked kelp wrapped in seaweed—or a dessert of ripe pineapple. » *8660 Bankers St., Florence, (859) 525-6564. Lunch and dinner Mon–Sat. MCC, DS.* $$

KOREAN

RIVERSIDE KOREAN RESTAURANT

Come for the jo gi mae un tang—a bowl of sizzling, happy hellbroth pungent with red pepper, garlic, and ginger, crowded with nuggets of fish, tofu,

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and vegetables. Come for the restorative power of sam gae tang, a chicken soup for the Seoul—a whole Cornish hen submerged in its own juices and plumped with sticky rice and ginseng, dried red dates, and pine nuts. Revered for their medicinal properties, both dinner-sized soups will leave your eyes glistening and your brow beaded with sweat. They're a detox for your overindulgence, rejuvenation for when you're feeling under the weather. Expect crowds on weekends. Expect too, that dozens of them have come for dolsot bi bim bab, the hot stone pots filled with layers of rice, vegetables, meat or tofu, egg, and chili paste. Characterized by its electric color and addictive flavors, Riverside Korean's version is a captivating bowl of heaven. » *512 Madison Ave., Covington, (859) 291-1484. Lunch Tues–Fri, dinner Tues–Sun. MCC, DS.* **$$**

SUNG KOREAN BISTRO

Co-owner and executive chef Sung Oh, formerly of Riverside Korean Restaurant, creates a modern, sophisticated urban-Asian experience: all right angles with minimal decorative touches; Shoji screens of translucent white paper over the windows; jazz floating through the ambient red glow of a dark, backlit bar and low-hanging lanterns. The dolsot bi bim bab, a.k.a. the "stone bowl," suffers by comparison with the Riverside version—in which you mix an egg, sunny side up, with veggies, spicy bean paste, and rice that turns crispy in a hot stone bowl. The best dish came from the "Dinner with Grill" menu: doeji galbi, the barbecued pork ribs. Glazed with the ubiquitous sweet and spicy bean paste that Oh calls "Korean ketchup," the ribs were moist and tender and packed a perfect punch of heat. » *700 Elm St., downtown, (513) 721-7864. Lunch Tues–Fri, dinner Tues–Sun. MCC, DS.* **$$**

MEXICAN/ SOUTH-WESTERN

EL MESON

The last place you'd expect to find a lively pan-Latin restaurant is among the stark concrete environment of gas stations and dollar stores in West Carrollton. More than three dozen tapas are featured throughout the menu, and ordering a handful is one of the best ways to experience El Meson. Gambas al Ajillo may be the best small plate: Sauteed shrimp swimming in oil brick-red from pepper, resonant with garlic, crisp-charred along the edges of the bowl. The house-made chorizo, smoky-dark and buzzy from good Spanish paprika, goes well with the "tapa mixta espana," a sampler of roasted red peppers, olives, caperberries, crusty bread, and cubes of slightly tangy Manchego cheese. Servers confidently make recommendations and patiently help you navigate the crazy-busy menu. You won't necessarily feel ignited by the blazing sun of the southern hemisphere, but El Meson is authentic enough to have you imagining a few chickens scratching around the parking lot. This is one family fiesta worth showing up for. » *903 E. Dixie Dr., West Carrollton, (937) 859-8229. Lunch Mon–Fri, dinner Mon–Sat.* **$$**

NADA

The brains behind Boca deliver authentic, contemporary, high-quality Mexican fare downtown. There's a wonderfully cheeky spirit throughout the entire place—Mexican comics on the menu covers, telenovelas in the bathroom, framed photographs of a Nada cook in drag on the walls. When it comes to the food, you'll find a concise menu, including tacos that seem straight from a Mexican street vendor; salads and sides, including a plantain and potato mash; cazuelas (Mexican stews); large plates; and desserts. The lamb cazuela (there are also chicken and pork options) rocks macho: the braised lamb, ancho mole, raisins, and poblano rice combine to create a virile cologne of south central Mexico, all heat and smoke. Traditional tacos—of mahi mahi, barbacoa (short ribs), and carnitas (braised pork)—share space with modern dishes. Pork chops get a smoky adobo chile rub before being expertly grilled and served with an orange habañero demi-glace; garlicky charred corn kernels and toasted fregula, a grain similar to couscous, serve as a bed for a filet of mahi mahi; dreamy mac-and-cheese looks harmless, but there's just enough of a roasted poblano and jalapeno punch to have you reaching for another icy margarita. » *600 Walnut St., downtown, (513) 721-6232. Lunch Mon–Fri, dinner seven days. MCC, DS.* **$$**

TAQUERIA MERCADO

On a Saturday night, Taqueria Mercado is a lively fiesta, with seemingly half of the local Hispanic community guzzling margaritas and cervezas, or carrying out sacks of burritos and carnitas tacos—pork tenderized by a long simmer, its edges frizzled and crispy. The Mercado's strip mall interior, splashed with a large, colorful mural, is equally energetic: the bustling semi-open kitchen; a busy counter that handles a constant stream of take-out orders; a clamorous, convivial chatter in Spanish and English. Try camarones a la plancha, 12 chubby grilled shrimp tangled with grilled onions (be sure to specify if you like your onions well done). The starchiness of the rice absorbs the caramelized onion juice, offset by the crunch of lettuce, buttery slices of avocado, and the cool-hot pico de gallo. A shrimp quesadilla paired with one of their cheap and potent margaritas is worth the drive alone. » *6507 Dixie Hwy., Fairfield, (513) 942-4943. Lunch and dinner seven days. MCC, DS.* **$**

SEAFOOD

BELUGA

Beneath the trendy lounge atmosphere is a well-done dining experience. If you arrive early enough, you'll find the back dining room serene if under-lit (making it difficult to read the menu), with fresh flowers on the table and a window framing a lone tree and Zen garden. The pale, modern setting is a perfect complement to chef Paendin "Toon" Yongkanaysin's thoughtful food, as well as executive chef Masahide Masuda's sushi and sashimi. Yongkanaysin's seafood entrées are the best, like the seared ahi tuna accompanied by an "A.A.C.

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The Yoga of Food

Practice mindful eating and reconnect with what nourishes you.

BY DONNA COVRETT

In addition to being a perennial student of the culinary world, yoga has also been a defining path in my life. I've been practicing yoga since I was a teenager, and teaching classes and individuals for the past 13 years. An ongoing yoga practice has many benefits: it charges the body; chills the mind; and improves concentration, awareness, and general well-being. It's an exercise in mindfulness—a continual return to the present moment. And this is where food and yoga intersect, because to eat well is to eat mindfully.

The opportunities to eat mind*lessly* are abundant—in shopping centers, airports, gas stations, even during intermission at the ballet and opera. Our appetites are never deprived. When we're feeling anxious, lonely, or bored, food becomes the psychological tonic to soothe our emotional conflicts. How many times have you been surprised to discover that you motored through an entire sleeve of Oreos while watching television? We're paying for this mindless over-consumption with maladies that include obesity, heart disease, hypertension, bulimia, and Type 2 diabetes. Facing unhealthy eating habits can be a formidable task—the power of food and our emotional connections to it make changing dietary lifestyles difficult, but not impossible.

As a place to begin, pay attention. The most immediate way to improve your relationship to food is to experience it. Try this exercise: Hold a whole, ripe garden tomato in your hand. Examine it as if you are seeing it for the first time. Notice the color and shape: deep red, orangey, or pinkish? Heart shaped or globular; lobed or fluted? Feel the smooth, firm, or tender flesh in your hands; against your cheek. Close your eyes and hold it to your nose, inhaling its aroma. Slowly bite into it, allowing the juice to dribble down your chin. Notice the flavor and texture: the ratio of acid to sugar, whether the flesh is meaty, watery, or creamy. Tomatoes have had a profound impact on numerous cuisines around the world. Take time to appreciate nature's work of art, and the effort of all those involved in seeing it go from the earth to the table. Bear witness to all your thoughts and sensations.

There's a sensual intimacy to eating like this. It's meant to illustrate the power of our food impulses and how satisfying it is to eat with awareness. Mindful eating does not advocate any particular diet. Whether omnivore or vegan, *how* to eat is as important as *what* you eat. Buying fresh, local, and in season is mindful in and of itself; so is cruelty-free, pasture-raised, organic, and kosher. But the impact is minimized if it doesn't extend to a meal eaten with full enjoyment. Turn off the television and phone. Get out of the car, away from your desk, and savor your food. You'll discover that you eat less, eat better, and truly nourish both body and spirit.

Contact the dining editor at dcovrett@cincinnatimagazine.com

Roll" (avocado, asparagus, and cucumber), crunchy seaweed tempura, and tomato wasabi sauce. » *3520 Edwards Rd., Hyde Park, (513) 533-4444. Dinner Mon–Sat. MCC.* **$$**

McCORMICK & SCHMICK'S

The daily rotation here reads like a fisherman's wish list: fresh lobsters from the coast of Maine, ahi tuna from Hawaii, North Carolina catfish, Massachusetts cod. But high-quality ingredients are only half the equation; preparation is the other. Flaky Parmesan-crusted tilapia, with a squeeze of lemon, makes the taste buds dance. The spacious digs and attentive waitstaff bring a touch of class to Fountain Square, and make it a sophisticated destination. It's likely to remain a favorite. After all, it's right in the middle of things. » *21 E. Fifth St., downtown, (513) 721-9339. Lunch Mon–Fri, dinner seven days. MCC, DC, DS.* **$$**

STEAKS

BOI NA BRAZA

Inside this dark, cavernous churrascaria on the corner of Vine and Fifth streets, passadors (meat waiters) wearing poofy black pants tucked into black calf-high boots with white shirts accented by ascots swagger from table to table with long skewers of meat. "Would you like a piece?" my passador says, smiling seductively. So the meat parade begins. Those skewers are filled with 15 cuts of beef, lamb, pork, chicken, and sausage. The pork loin with Parmesan and the filet mignon are a bit dry, but the juicy pork sausage and the house special, a tangy rump roast called picanha (pi-khan-yuh), more than make up for it. » *441 Vine St., downtown, (513) 421-7111. Dinner seven days. MCC, DS.* **$$$**

CARLO & JOHNNY

Instead of the tongue-in-cheek homage to movies and entertainers (one or two of those menu items are still hanging around), the new and improved menu is sophisticated and stylish. But the stars are still the 16 delectable steaks that could sway the vegi-curious to recommit. Not sure which to choose? If you prefer brawny flavor over buttery texture, go for one of the three bone-in rib cuts. Or if it's that melt-in-your-mouth experience that raises your serotonin levels, C&J features several tenderloin cuts, including the hard to find bone-in filet. There are the usual suspects of chops, et al, but we found the Kentucky bison strip steak one of the more interesting beef alternatives. Unfortunately, the picture book dessert menu barely rates above Denny's. C'mon, Mr. Ruby, house-made desserts deserve five-star rehab too. » *9769 Montgomery Rd., Montgomery (513) 936-8600, www.jeffruby.com. Dinner Mon–Sat. MCC.* **$$$**

GUENTHER'S STEAK AND SEAFOOD HOUSE

Guenther's offers a great steakhouse experience at half the price of the Kobe beef emporiums. Their Maryland crab cakes are made from 80 percent crab meat and 20 percent filler; the

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sauerkraut balls traverse from golden crunch to creamy and back again. (The original owner was obviously German, so give the sauerkraut balls a break.) The classic California-style "Louis" salad with Thousand Island dressing is packed with crab and shrimp. Their Lyonnaise potatoes are woven with onions, slick with butter, and tossed with crisp shards of bacon, and the bread basket is filled with house-made light rye bread. Or maybe it's just the center cut pork chops and a New York strip—with actual grill marks—lightly seasoned and simply brushed with butter. There's no other local steak and seafood restaurant that delivers so much for so little. » *7886 Cincinnati-Dayton Rd., West Chester, (513) 777-8880, www.guenthers.com. Dinner seven days. MCC, DS.* **$$**

JAG'S STEAK AND SEAFOOD

Chef Michelle Brown's food is deeply flavored, if occasionally a bit busy, her steaks of the buttery-mild variety, with not too much salty char crust. All seven cuts are served with veal demi-glace and fried onion straws. According to my steak-centric dining partner, his cowboy rib eye is "too tender and uniform" (as if that's a crime). "I like to wrestle with the bone," he adds, though that's a scenario that, thankfully, doesn't get played out in this subdued dining room. Check out Jag's raucous bar scene, where an unusually large number of men are rockin' their mock turtlenecks on the dance floor to a mojo cover band. Par-tay. » *5980 West Chester Rd., West Chester (513) 860-5353, www.jags.com. Dinner Mon–Sat. MCC, DC.* **$$$**

JEFF RUBY'S

Filled most nights with local scenesters and power brokers (and those who think they are), everything in this urban steakhouse is generous—from the portions to the expert service to the, er, cleavage. Black-jacketed waiters with white floor-length aprons deliver two-fisted martinis and stacks of king crab legs, or mounds of greens dressed in thin vinaigrettes or thick, creamy emulsions. An occasional tuna, salmon, or halibut appears, and there's a small but decent assortment of chops—lamb, veal, and pork. But most customers, even the willowy model types, inhale slabs of beef (USDA prime, dry aged on the premises) like they're dining in a crack house for carnivores. The best of these is Jeff Ruby's Jewel, nearly a pound-and-a-half of bone-in rib eye. This is steak tailor-made for movers and shakers. » *700 Walnut St., downtown, (513) 784-1200, www.jeffruby.com. Dinner Mon–Sat. MCC.* **$$$**

THAI

GREEN PAPAYA

Inside this simple dining room, replete with soothing browns and greens and handsome, dark wood furniture, it takes time to sort through the many curries and chef's specialties, not to mention the wide variety of sushi on the something-for-everyone menu. Have the staff—friendly, attentive, and knowledgeable—help you. When the food arrives, you'll need only a deep inhale to know you made the right choice. The Green Papaya sushi rolls are as delicious as they look, with a manic swirl of spicy mayo and bits of crabstick and crispy tempura batter scattered atop the spicy tuna, mango, cream cheese, and shrimp tempura sushi—all rolled in a vivid green soybean wrap. » *2942 Wasson Rd., Oakley, (513) 731-0107. Lunch Mon–Sat, dinner seven days. MCC.* **$$**

THAI NAMTIP

Classic Thai comfort food on the west side from chef/owner Tussanee Leach, who grew up with galangal on her tongue and sriracha sauce in her veins. Her curries reign: pale yellow sweetened with coconut milk and poured over tender chicken breast and chunks of boiled pineapple; red curry the color of new brick, tasting of earth at first bite, then the sharply verdant Thai basil leaves, followed by a distant heat. Tom Kha Gai soup defines the complex interplay of flavors in Thai food: astringent lemongrass gives way to pepper, then Makrut lime, shot through with the gingery, herbaceous galangal, all yielding to the taunting sweetness of coconut. Even the simple skewers of chicken satay with Thai barbecue sauce are rough and honest, dulcified by honey and dirtied up by a smoky grill. » *5461 North Bend Rd., Monfort Heights, (513) 481-3360. Lunch and dinner seven days. MC, V, DS.* **$**

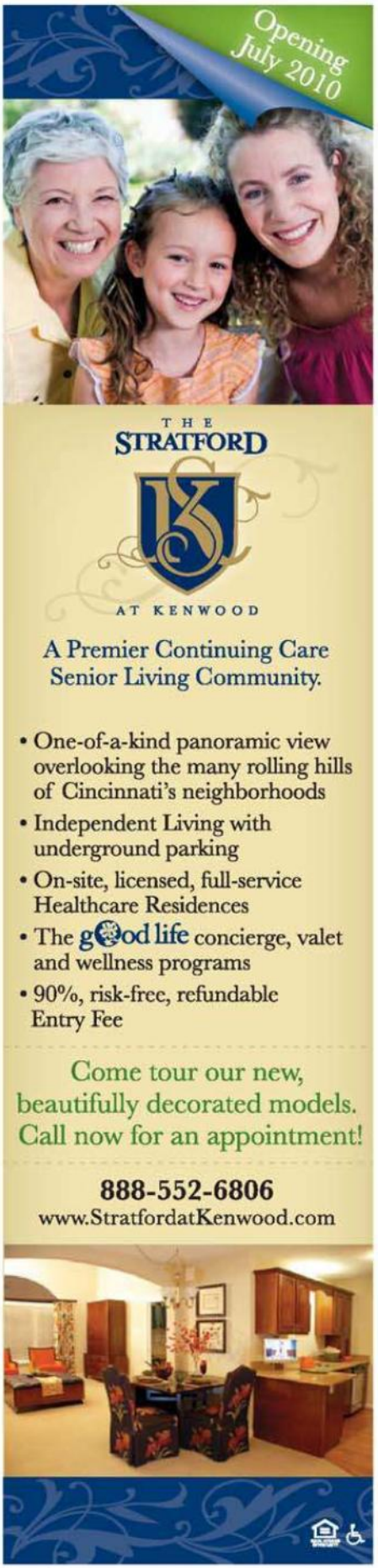
VIETNAMESE

CILANTRO

Here, the menu of appetizers, meal-sized soups (pho), stir-fried noodles, and vermicelli salads has something for everyone, including 15 items for vegetarians. The most popular is the vermicelli noodle bowl with shrimp, which is both delicate and bold. The goi cuon—diaphanous fresh rice rolls stuffed with chilled vermicelli, shrimp, pork, or tofu, and fresh basil leaves—are the type of fast food we should all choose more often. » *2516 Clifton Ave., Clifton Heights, (513) 281-1732. Lunch and dinner seven days. MC, V.* **$**

SONG LONG

The menu does have a substantial Chinese section, but the reason there's a line at the door on weekend nights is the fine Vietnamese specialties cooked and served by the Le family. Begin with the goi cuon, the cold rolls of moistened rice paper wrapped around vermicelli noodles, julienned cucumbers, lettuce, cilantro, and mung bean sprouts. Banh xeo, a platter-sized pan-fried rice crepe folded over substantial nuggets of chicken and shrimp, mushrooms, and wilted mung sprouts. The phos, meal-sized soups eaten for breakfast, are good, but the pho dac biet is Song Long's best. Crisp-tender vegetables, slices of beef, herbs, and scallions glide through the noodle-streaked broth. When you're ordering your entrée, be careful: Mr. Le has a much heavier chili hand than Mrs. Le. Ask who is cooking and order accordingly if you don't want your eyes to roll to the back of your head. » *1737 Section Rd., Roselawn, (513) 351-7631. Lunch and dinner Mon–Sat. MCC, DC, DS.* **$**



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MOERLEIN LAGERS & ALES

Cincinnati Magazine

Invitation to

the Moerlein Northern Liberties IPA keg tapping and Moerlein–Rookwood Pottery Stein Unveiling

5:30-8:00 p.m., Thursday, May 6
The Rookwood Pottery Company
1920 Race Street in Over-the-Rhine's historic Brewery District

- Join us for the ceremonial first keg tapping of Moerlein Northern Liberties IPA—a well-hopped India Pale Ale.
- Witness the unveiling of the official Moerlein Northern Liberties IPA stein custom-crafted by the artists at The Rookwood Pottery Co.

ROOKWOOD
A BRADFORD AMERICAN ICON SINCE 1880

- Sample grilled meats from Eckerlin Meats plus hors d'oeuvres and specialty cheeses paired perfectly to Moerlein's handcrafted lagers and ales.

Eckerlin MEATS

- Explore the historic Brewery District with walking tours provided by Brewery District Community Urban Redevelopment Corporation.

Admission is $20.00 in advance ($25 at the door) and includes food and beer tickets.

Purchase tickets on-line at www.cincinnatimagazine.com or call Chris Ohmer, *Cincinnati Magazine*, 513.562.2777.

Net ticket proceeds will benefit the Brewery District Community Urban Redevelopment Corporation

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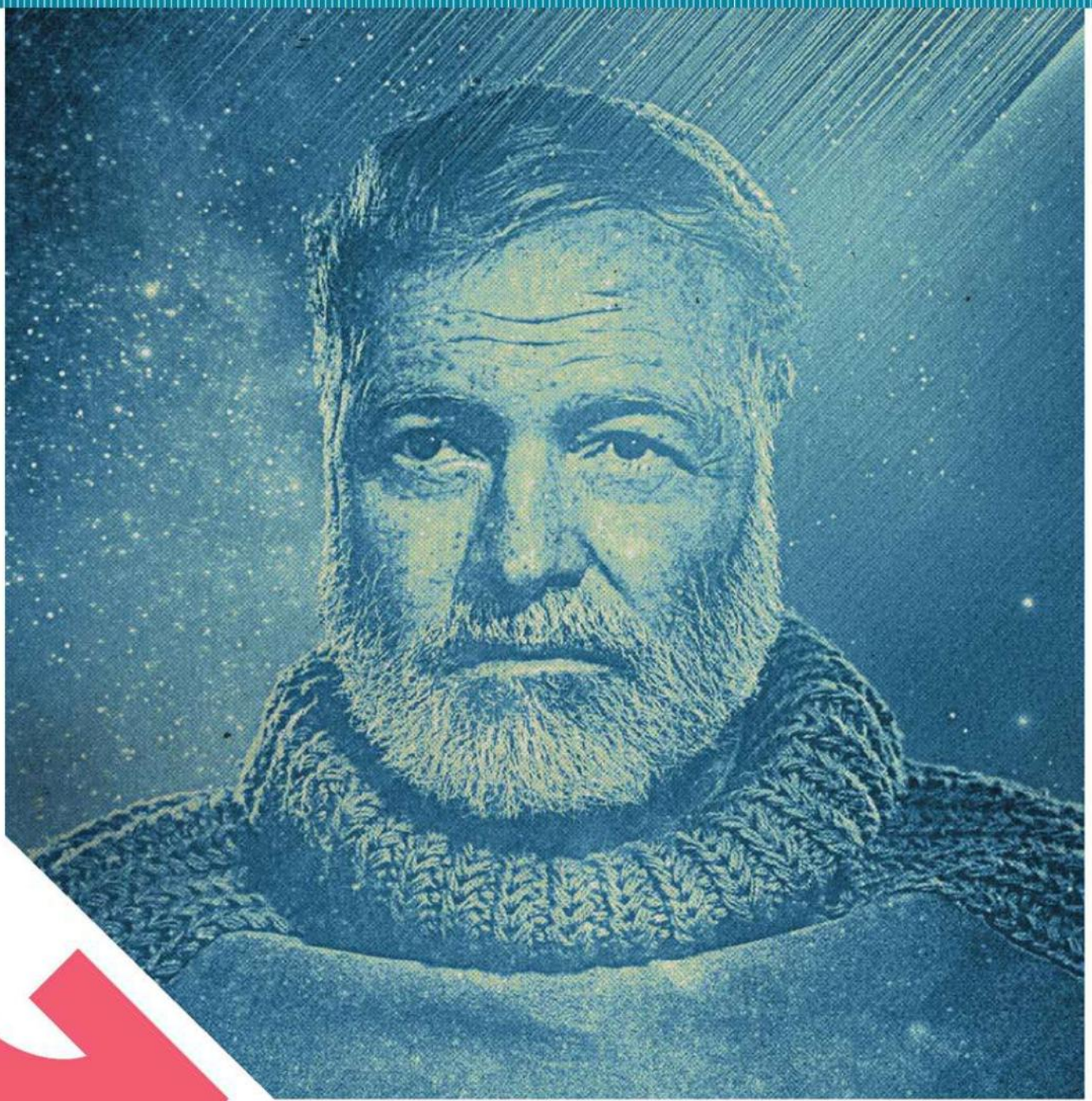
May



PHOTOGRAPH BY YOUSUF KARSH

Pre-Paparazzo

Yousuf Karsh's classic portraits at the Speed Art Museum

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Fast & Bulbous

The glandular, Lycra world of Ernesto Neto at the CAC

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Curtis Calls

Curtis Sittenfeld drops by the Mercantile Library

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Q&A

Anthony Bourdain talks hooch, hash, and crappy mac-and-cheese

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OUT OF TOWN

Lens Crafter » Before there were celebrity

photographers going bankrupt despite their elaborate, highly sought-after shots (we're looking at you, Annie Leibovitz), there was **Yousuf Karsh.** The Armenian-born immigrant photographed everyone from Winston Churchill to Audrey Hepburn (above) to Mother Teresa before his death in 2002. Through the end of June, the Speed Art Museum in Louisville commemorates his legacy with *The Most Famous People in the World: Karsh 100,* featuring stripped-down portraits of luminaries as well as rarely seen early photos. Makes you wonder who he'd photograph if he were still alive. A Karsh-ified Lady Gaga? One can only dream. —AIESHA D. LITTLE

THRU JUNE 27. WED, THURS, SAT 10 AM–5 PM; FRI 10 AM–9 PM; SUN NOON–5 PM. ADMISSION: NONMEMBERS $10. THE SPEED ART MUSEUM, 2035 S. THIRD ST., LOUISVILLE, (502) 634-2700.

edited by ELIZABETH MILLER

HAVE AN EVENT TO LIST? Send us the event's name, date, time, address, cost, contact number, and a brief description. Online submissions preferred (see URL below). Deadline is eight weeks prior to issue date (August items are due June 1). There is no charge for inclusion and no connection with advertising. We are not responsible for late or misdirected submissions, nor can we guarantee your event will be listed.

MAIL *Cincinnati Magazine,* Calendar Editor, Carew Tower, 441 Vine St., Suite 200, Cincinnati, OH 45202-2039

FAX (513) 562-2746

WEB SUBMISSIONS www.cincinnatimagazine.com/calendar/submitevent.aspx

SPECIAL EVENTS

CIRQUE DE SOLEIL: ALEGRIA

Thru May 2: A baroque ode to the power of youth with music and circus-like spectacles. **Tickets:** adults $42–$97, children ages 2–12 $34–$78. Call for times. The Bank of Kentucky Center, Northern Kentucky University, 500 Nunn Dr., Highland Heights, (800) 745-3000.

DON'T MISS! INTERNATIONAL BUTTERFLY SHOW

Thru June 20: *Butterflies of Japan.* **Admission:** adults $6, seniors $5, children 5–17 $4, children 4 and under free. Mon–Sun 10 am–5 pm. Krohn Conservatory, 1501 Eden Park Dr., Eden Park, (513) 357-2621.

ZOO BABIES

May 1–31: Meet the newest (and cutest!) Zoo arrivals. **Admission:** $9–$14. Mon–Sun 9 am–5 pm. Cincinnati Zoo and Botanical Garden, 3400 Vine St., Avondale, (513) 281-4700.

DON'T MISS! CINCINNATI REDS DIVISION RIVALS HOME GAMES

May 3–30: The Reds face division rivals during home games. **Tickets:** $5–$235. Check Web site for times. Great American Ball Park, 100 Joe Nuxhall Way, downtown, (877) 647-7337.

SMUCKER'S STARS ON ICE

May 4: U.S. figure skating champions from the 2010 Vancouver Winter Olympics, including Evan Lysacek, Sasha Cohen, and Michael Weiss. **Tickets:** $26.50–$131.50. Tues 7 pm. U.S. Bank Arena, 100 Broadway, downtown, (800) 745-3000.

CINCO DE MAYO

May 5: Celebrate the Mexican holiday with a fiesta of dancing, live music, and authentic eats. **Admission:** free. Wed 5–10 pm. Fountain Square, Fifth and Vine Sts, downtown, www.myfountainsquare.com

PHOTOGRAPH BY YOUSUF KARSH, © MUSEUM OF FINE ARTS, BOSTON. © THE ESTATE OF YOUSUF KARSH

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Play Me, I'm Yours

Cincinnati's Classical Public Radio

WGUC 90.9

In August 2010, Cincinnati Public Radio will present ***Play Me, I'm Yours*** by British artist Luke Jerram in celebration of WGUC's 50th Anniversary.

Jerram will install painted pianos throughout the Greater Cincinnati and Northern Kentucky area – on streets, in public squares and parks, and at other fun locations – for anyone to discover and play. Like a creative blank canvas, the pianos present unlimited opportunities for your inspiration and enjoyment.

The installation also includes a rich online social media component that encourages everyone to share video, pictures, recordings and thoughts about the project, building on the sense of community and extending the spirit of WGUC's anniversary celebration.

There are many ways to be involved from sponsoring or donating a piano to volunteering to watch over one during its time on the street to sitting down to play. You can learn more at *playmeimyourscincy.com*. WGUC thanks our sponsors.

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Play Me, I'm Yours August 2010

MUSIC CINCINNATI FOR MAY

Tune to 90.9 WGUC at 9 pm on Sunday, May 9, for *Music Cincinnati.* The program is taken from the Hyde Park Community United Methodist Church Organ Series 2009-2010 season. Featured organists include Paul Jacobs, Olivier Latry, Stefan Engels and Thomas Trotter. You'll enjoy selections composed by J.S. Bach, Franck, Vivaldi, Vierne, and more.

CLASSICS FOR KIDS CD

Classics for Kids

Good news for fans of our *Classics for Kids*® program. After selling out of both Volume 1 and Volume 2 of the great music you hear each week, we now have a new 2-CD edition of the music from *Classics for Kids.*

Both discs are packed with familiar classical music from this award-winning program, including works by Bach, Beethoven, Mozart, Tchaikovsky, Copland, and many more. Order yours today from *wguc.org.*

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91.7 WVXU CINCINNATI

Whad'Ya Know Comes to Cincinnati

Michael Feldman's Whad'Ya Know

Michael Feldman

How does one describe *Whad'Ya Know*?

It's a quiz show...but you don't win a car or anything. And they interrupt the questions with all that comedy and music.

It's a jazz show...they play some really great music. But then they start asking those questions and joking around with the audience.

It's a comedy show...Michael Feldman is one of the quickest wits in America, but there's so much else going on.

Maybe that's how you describe it...it's a Quiz-Jazz-Comedy radio extravaganza, hosted by the incomparable Michael Feldman!

Saturday, July 17
10:30 am
Aronoff Center

However you describe it, *Whad'Ya Know* with Michael Feldman and his trusty sidekick announcer Jim Packard are on their way to Cincinnati for a live radio broadcast on Saturday, July 17 at the Aronoff Center.

If you've ever wanted to see the magic of live radio, this is your chance. All the music, comedy, phone calls and great prizes will be part of this rare opportunity to see *Whad'Ya Know* live in our hometown.

The show begins at 11 am, so everyone needs to be seated by 10:30. Tickets are on sale now through the Cincinnati Arts Association at 513-621-ARTS or *cincinnatiarts.org*.

For the really BIG *Whad'Ya Know* fans, think about being a VIP ticket holder...not only will you have the best seats in the house (and may be lucky enough to chat with Michael during the show) but you'll be invited to a post-show reception with the cast of the show!

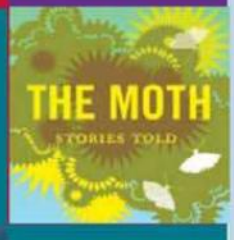
MAY PROGRAMMING NOTES

Radio Lab

Don't miss the final two programs in the current series. Catch *Radio Lab* on Sunday evenings at 8. May 2 is *Famous Tumors*. Sounds **grim, but what we find when we look** closely at the anatomical aberrations are fascinating tales of evolution. On May 9, *Who Are You* centers around a chilling question: can you ever really know the people around you?

The Moth Radio Hour

This highly-acclaimed program **returns for a new season of five** episodes to be heard Sunday evenings at 8 beginning May 16. The Moth storytellers are alone under a spotlight with an audience. They have no props, scripts, notes or accompaniment. Their stories range from hilarious to heartbreaking. It's an innovative hour of radio that needs to be on your "must-hear" list.



Jad Abumrab and Robert Krulwich, hosts of *Radio Lab*

Cincinnati Fringe Festival Preview

Lee Hay hosts a sneak peek of the 2010 Cincinnati Fringe Festival. Enjoy interviews with the organizers and participants, and hear in-studio performances. Tune in Sunday, May 30 at 8 pm.

Lee Hay

wvxu.org

Around the Block • Around the World

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DON'T MISS! **FLYING PIG MARATHON**

May 2: The marathon weekend includes races for kids, relay teams, and corporations, and an expo, all in addition to the 26.2-mile run on Sunday. **Registration:** see Web site. Sun 6:30 am. Race begins on Mehring Way, downtown, www.flyingpigmarathon.com

LECTURE: AN EVENING WITH FORMER NEW YORK CITY MAYOR RUDY GIULIANI

May 13: Mayor Giuliani speaks on principled leadership. Benefitting the Drake Center. Call for ticket prices. Thurs 6–9:30 pm. Millennium Hotel, 150 W. Fifth St., downtown, (513) 418-5970.

DON'T MISS! **CINCINNATI ZOO DAY ON FOUNTAIN SQUARE**

May 14: Furry and feathery friends from the Cincinnati Zoo & Botanical Garden. **Admission:** free. Fri noon–1 pm. Fountain Square, 5th & Vine Sts, downtown, www.myfountainsquare.com

MAIFEST

May 14–16: German food, arts and crafts, music, and festival rides. **Admission:** free. Fri 5–11:30 pm, Sat noon–11:30 pm, Sun noon–9 pm. MainStrasse Village, Main St., Covington, (859) 491-0458.

SUNDAY SUN-DAY SUNDAE

May 16: Ice cream sundaes, safe solar viewings, tours, and sundial interactions. **Admission:** $6. Sun 1–4 pm. Cincinnati Observatory, 3489 Observatory Pl., Hyde Park, (513) 321-5186.

LECTURE: ADRIAN FORSYTH

May 19: A Smithsonian Institution research associate presents *Building the Ark: Strategies to Get Through Climate Change*. Presented by the Cincinnati Zoo & Botanical Garden's Barrows Conservation Lecture Series. **Admission:** members $10, nonmembers $12. Wed 7 pm. Harold C. Schott Education Center, Cincinnati Zoo & Botanical Garden, 3400 Vine St., Avondale, (513) 559-7767.

MARVIN LEWIS GOLF CLASSIC

May 23: Join Cincinnati Bengals head coach Marvin Lewis and local celebrity guests for golf, scholarship presentations, live music, food, and silent and live auctions. **Registration:** $5,000 per threesome plus celebrity guest. Sun 8 am; post-party begins at 2 pm. Shaker Run Golf Club, 4361 Grenntree Rd., Lebanon, www.marvinlewis.org

P&G TASTE OF CINCINNATI

May 29–31: Eats from more than 40 local restaurants, plus live, continuous music on multiple stages. **Admission:** free. Sat & Sun noon–midnight, Mon noon–9 pm. Fifth Street from Race to Broadway, downtown, (513) 579-3100.

GALLERIES

5TH STREET GALLERY

May 5–June 5: *5 at 5th.* The gallery celebrates its fifth anniversary by showcasing five former gallery artists: Naomi Bradford, Frank Satagota, Charlie Ross, Karen Heyl, and Mike Mount. **Hours:** Mon–Sat 10 am–6 pm, Fri 10 am–9 pm. 55 W. Fifth St., downtown, (513) 579-9333.

CINCINNATI ART GALLERIES

May 14–June 11: *Conversations with Nature.* Local artist Mark Daly presents recent paintings of water and the seasons. Mon–Fri 9 am–4 pm, Sat 10 am–3 pm. 225 E. Sixth St., downtown, (513) 381-2128.

COUNTRY CLUB

Thru May 29: *Fritz Chesnut.* LA-based artist Fritz Chesnut, known for photo-realist paintings of celebrity-obsessed crowds, presents new work. **Hours:** Mon–Sat 10 am–5 pm. 3209 Madison Rd., Oakley, (513) 792-9744.

KENNEDY HEIGHTS ARTS CENTER

Thru June 5: *I See Africa.* Social documentary photography by Nigerian artist Alfred O. Fayemi, as well as African art and cultural artifacts on loan from the Cincinnati Art Museum and local collectors. **Hours:** Mon–Fri 9 am–5 pm, Sat 10 am–4 pm. 6546 Montgomery Rd., Silverton, (513) 631-4278.

DON'T MISS! **MALTON GALLERY**

May 1–June 5: *The Art of Dr. Seuss: A Retrospective Exhibition.* **Hours:** Tues–Sat 11 am–5 pm. 3804 Edwards Rd., Norwood, (513) 321-8614.

PENDLETON ART CENTER

May 28: *Final Friday.* More than 150 artists open their studios to the public. **Admission:** free, valet parking $4. Fri 6–10 pm. 1310 Pendleton St., Over-the-Rhine, (513) 559-3958.

ALICE F. AND HARRIS K. WESTON ART GALLERY

Thru June 6: *Disturbing Reality.* A group exhibition that explores quirky images and disquieting environments. **Hours:** Tues–Sat 10 am–5:30 pm, until 8 pm performance nights; Sun noon–5 pm, until 7 pm performance nights. Aronoff Center for the Arts, 650 Walnut St., downtown, (513) 977-4165.

AQUARIUM/ MUSEUMS

CINCINNATI ART MUSEUM

Thru June 13: *Martin Puryear.* Exhibition features prints inspired by furniture design, basketry, and international travel. **Admission:** free. **Hours:** Tues–Sun 11 am–5 pm. 953 Eden Park Dr., Eden Park, (513) 721-2787.

CINCINNATI MUSEUM CENTER

Robert D. Lindner Family OMNIMAX: Thru July 4: *Under the Sea.* **Tickets:** members $4.50–$5.50, nonmembers $5.50–$7.50. Call for film schedules. **Cincinnati Historical Society Library Hours:** Mon–Fri noon–5 pm, Sat 10 am–5 pm. (513) 287-7030. **Museum of Natural History and Science:** Permanent exhibitions cover a variety of natural history topics. **Duke Children's Museum:** Interactive facility with exhibitions for children.

ART

Fantastic Voyage

» Let's venture a guess that

Brazilian artist **Ernesto Neto**—who by the time you read this has likely transformed the second floor gallery of the CAC into a bulbous, uterine landscape—was a fan of Harry Kleiner's 1966 sci-fi thriller *Fantastic Voyage*. Neto's custom installations, (like *Leviathan Thot*, above, displayed at the Pantheon in Paris in 2006) invoke a visceral reaction in the truest sense: His massive stretched sheets and spheroid sacks of Lycra tulle—often filled with ground turmeric and cloves and ginger and cumin—can make you feel like you've been miniaturized and injected into a human body aboard the submarine *Proteus*, staring through its viewport as you travel through the viscera of gland-laden cavities and fleshy tunnels. Neto's art, then, isn't meant to be viewed as much as *experienced*—through its curried scent, through the touch of your fingers and feet, and through your emotional reaction to being enveloped in a stretched nylon body-cave. Mommy?

—BRENT DONALDSON

MAY 22–OCT. ADMISSION: NONMEMBERS $4.50–$7.50. CONTEMPORARY ARTS CENTER, 44 E. SIXTH ST., DOWNTOWN, (513) 345-8400, WWW.CONTEMPORARYARTSCENTER.ORG

ARTWORK BY ERNESTO NETO

www.WorldMags.net & www.FreeDowns.Net

Admission: adults $8, seniors $7, children 3–12 $6, toddlers 1–2 $4.50. **Hours:** Mon–Sat 10 am–5 pm, Sun 11 am–6 pm. 1301 Western Ave., West End, (513) 287-7000.

CONTEMPORARY ARTS CENTER

May 22–August 22: *Pat Steir: Water and Stone.* Known for dripped "waterfall" paintings, artist creates a site-specific installation to showcase the interplay between paint, her pouring technique, and gravity. **Admission:** $4.50–$7.50; free Mon 5–9 pm. **Hours:** Mon 10 am–9 pm, Wed–Fri 10 am–6 pm, Sat & Sun 11 am–6 pm. 44 E. Sixth St., downtown, (513) 345-8400.

NATIONAL UNDERGROUND RAILROAD FREEDOM CENTER

Thru May 31: *Without Sanctuary: Lynching Photography in America.* Photographs, postcards, and memorabilia taken at various U.S. lynching events. Permanent exhibitions include an authentic 19th-century slave pen. **Admission:** $8–$12, children under 6 free. **Hours:** Tues–Sat 11 am–5 pm. 50 E. Freedom Way, downtown, (513) 333-7500.

NEWPORT AQUARIUM

May 1–31: The Aquarium's permanent collection of 70 exhibits and 14 galleries include five seamless acrylic tunnels totaling more than 200 feet in length, featuring aquatic life from around the world. **Admission:** $15–$22. **Hours:** Mon–Sun 10 am–6 pm. 1 Levee Way, Newport, (859) 491-3467.

TAFT MUSEUM OF ART

Lectures: May 5: *The Taft Garden in Springtime.* Director emeritus Phillip C. Long leads participants on a stroll through the grounds. Wed 2 pm & 3:30 pm. **Registration:** members $5, nonmembers $10. **May 7:** *Historic Spring Grove Cemetery.* Phil Nuxhall leads tram tour focusing on the monuments and markers of former Taft Museum residents. **Registration:** members and students $7, nonmembers $12. Fri 11 am & 2:30 pm. (513) 684-4515. **Exhibitions: May 21–Aug 8:** *TruthBeauty: Pictorialism and the Photograph as Art, 1845–1945.* An exhibition of 118 vintage masterpieces document the century-long evolution of photography. **May 28–July 25:** *Turner Watercolors from the Taft Collections.* Ten 19th-century European landscape watercolors by Joseph Mallord William Turner. **Admission:** adults $8, students and seniors $6, children under 18 free. Free admission on Wednesdays through May 8. Free admission Sundays beginning May 9. **Hours:** Wed–Sun 11 am–5 pm. 316 Pike St., downtown, (513) 241-0343.

CLASSICAL MUSIC

CINCINNATI SYMPHONY ORCHESTRA

May 1: *Three's a Charm.* Maestro John Stogårds welcomes violinist Baiba Skride, cellist Jan Vogler, and pianist Lauma Skride for a performance of Glazunov, Beethoven, and Sibelius. **May 6 & 8:** *Come Full Circle.* Maestro Paavo Järvi welcomes violinist Alexander Toradze for works by Tchaikovsky and orchestral selections from Wagner's *Ring* operas. **Tickets:** $10–$95. Thurs 7:30 pm & & Sat 8 pm. Music Hall, 1241 Elm St., Over-the-Rhine, (513) 381-3300.

CINCINNATI MAY FESTIVAL

May 14–22: One of the oldest continuous choral festivals in the world, the annual celebration features the May Festival Chorus and Cincinnati Symphony Orchestra. **Tickets:** $18–$100; Festival subscriptions $60–$350. Fri–Sun 8 pm. Music Hall, 1241 Elm St., Over-the-Rhine, (513) 381-3300.

CINCINNATI POPS ORCHESTRA

May 28-30: *Pops Goes Vegas.* Maestro Jack Everly leads a colorful crew of singers, dancers, and showgirls to transform the Queen City into Sin City. **Tickets:** $20–$98. Fri & Sat 8 pm, Sun 3 pm. Music Hall, 1241 Elm St., Over-the-Rhine, (513) 381-3300.

XAVIER UNIVERSITY MASTERS OF SWING, PIANO, AND GUITAR SERIES

May 2: Ran Rank performs classical piano. **Tickets:** $3–$29. Sun 3 pm. **May 23:** Big Band Era singer Lynn Roberts joins Bill Gemmer's Newport Dream Band for jazz numbers. **Tickets:** $3–$23.

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Sun 3 pm. Gallagher Student Center Theater, Xavier University, 3800 Victory Pkwy., Evanston, (513) 745-3161.

NIGHTLIFE

THE COMET BLUEGRASS ALL-STARS

May 2–30: The brassy 2008 CEA award–winning bluegrass sextet performs as the Sunday night house band. **Cover:** free. Sun 7:30 pm. The Comet, 4579 Hamilton Ave., Northside, (513) 541-8900.

BOB BIGGERSTAFF

May 6–9: Winner of the Funniest Person in Houston Contest in 2003 (which must be quite a thrill), the Texas jokester dishes self-deprecating comedy. **Tickets:** $8–$12. Thurs 8 pm; Fri & Sat 8 & 10:30; Sun 8 pm. Go Bananas Comedy Club, 8410 Market Place Ln., Montgomery, (513) 984-9288.

TOMMY JOHNAGIN

May 13–16: The young, autobiographical comedian riffs on the hilarity he finds in everyday people and events. **Tickets:** $8–$12. Thurs 8 pm; Fri & Sat 8 & 10:30; Sun 8 pm. Go Bananas Comedy Club, 8410 Market Place Ln., Montgomery, (513) 984-9288.

PHOTOGRAPH BY RYAN KURTZ

LECTURE

Writing Home» Perhaps you, too, were miffed when

novelist **Curtis Sittenfeld** didn't include her hometown on the *American Wife* book tour in 2008. Back then, she told us she didn't want friends to feel compelled to read it. "I like to spare people," she said. As if she *needs* friends and family packing her book signings. Her first effort, *Prep,* an agonizingly accurate portrait of adolescence, was one of *The New York Times*'s Best Books of 2005. *American Wife,* with its Laura Bush–inspired protagonist, was named to *Time*'s Top 10 Fiction Books of 2008. Soon the old slight will be forgotten; she returns this month to read and discuss her work at the Mercantile Library. —LINDA VACCARIELLO

MAY 20. THURS 7 PM. ADMISSION: MEMBERS $10, NONMEMBERS $15. 414 WALNUT ST., DOWNTOWN, (513) 621-0717, WWW.MERCANTILELIBRARY.COM

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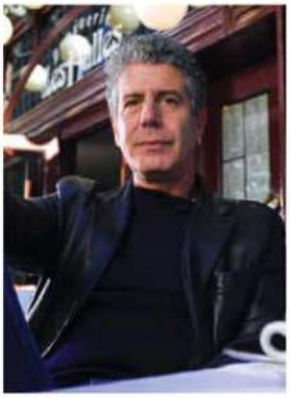
Party of One

Don't hold back, Tony. Tell us how you really feel.

BY DONNA COVRETT



Anthony Bourdain, the straight-shooting, hooch-drinking, offal-eating chef, author, and host of the Travel Channel's wildly popular series *No Reservations*, stops in town next month to talk about his life and the show. We wondered: What drives a man to noodle shops and meatfests in every corner of the globe?

What are the elements that contribute to the success of *No Reservations*? It's as much what we *don't* do as what we do on the show. Other travel and food shows are kind of one note—everything's great, everything's wonderful—and I'm guessing it's a relief for a lot of people to have one show where the host will look at you now and again and say *"I'm having a miserable time."*

How is the show put together? I make a list of where we are going to go. I look at the map, or I'm reading a novel, looking at a film, or sitting around at the end of a shoot day in the desert with my camera crew—and may or may not be smoking hashish—and we're staring at the landscape and thinking: *Hey man, it would be really cool to go back to Cambodia. And what movie should it look like if we do go there? And what director can we rip off? And what would the music [sound] like? And how can we make it awesome?* It's like that. Pre-production is about a month. It takes about a week to 12 days to shoot on location, and then about nine weeks of post-production: editing, writing, voice-over. I have as much creative input as anyone has ever enjoyed in the history of television, probably more so.

Does traveling with a camera crew impede the experience? We work with very small cameras. Generally no lights, no sound guy; it's a small crew of two camera people, a director, and assistant who hover in the background. We shoot in a lot of tight spaces and we're very aware the cameras change things, so we spend a lot of time [there]. For a five-minute scene, that means four hours of petting the family dog, playing with the kid, hangin' out with grandma, drinking the local hooch. So by the time we start rolling, we've been around for hours and we're more like annoying relatives than an invading army.

What food or restaurant trend would you like to see in the U. S.? The Singapore and Chinese-style food courts; little mom-and-pop places doing one or two dishes really well. Boy, that would be great: eating cheap, authentic Asian fast food that's actually good for you, made from fresh ingredients, and get us off the crack pipe of American fast food.

What's your guilty pleasure? Really really crappy macaroni and cheese; I love that. That really nasty nuclear-colored shit; I will eat that in a moment of desperation.

Anything you won't eat? I'll try anything once.

JUNE 27. SAT 7:30 PM. ADMISSION: $36.50–$85. ARONOFF CENTER FOR THE ARTS, 650 WALNUT ST., DOWNTOWN, (513) 621-2787.

BANDS/ CONCERTS

THE JUAN L. SANCHEZ TRIO

May 1: Group boasts an upbeat blend of urban jazz, Brazilian, and Middle-Eastern vibes. **Tickets:** $12–$15. Sat 8 pm. Fairfield Community Arts Center, 411 Wessel Dr., Fairfield, (513) 867-5348.

MUSIC LIVE AT LUNCH

May 4: Vocal performance by ABC Trio. **May 11:** Flute Trio performs music by Richard Arnest. **May 18:** Organist Bryan Mock. **May 25:** Pianist Brianna Matzke. Attendees can bring their own lunch or purchase one at the cathedral for $5. **Admission:** free. Tues 12:10 pm. Christ Church Cathedral, 318 E. Fourth St., downtown, (513) 621-1817

BLUE WISP BIG BAND

May 5–26: Legendary band returns for its long-standing weekly gig. **Cover:** $10. Wed 8:30 pm. Blue Wisp Jazz Club, 318 E. Eighth St., downtown, (513) 241-WISP.

DON'T MISS! FRIGHTENED RABBIT

May 6: This Scottish indie-rock group supports their March release, *The Winter of Mixed Drinks*. **Tickets:** $13–$15. Thurs 9 pm. The Southgate House, 24 E. Third St., Newport, (859) 431-2201.

JAVIER MENDOZA

May 8: Spain-bred Latin artist presents sultry songs from his newest albums, *You* and *Tú*, written in English and Spanish respectively. **Tickets:** $15. Sat 8 pm. 20th Century Theatre, 3021 Madison Rd., Oakley, (513) 731-3000.

LEON RUSSELL

May 8: *Rolling Stone* called this singer/songwriter legend's first solo album "fine and funky" back in 1970. **Tickets:** $25. Sat 8 pm. Madison Theater, 730 Madison Ave., Covington, (859) 491-2444.

PAT METHENY: THE ORCHESTRION TOUR

May 12: Acclaimed jazz guitarist of the '70s and '80s presents his signature blend of loose articulation and advanced rhythmic tone. **Tickets:** $45–$65. Wed 7:30 pm. Taft Theatre, 317 E. Fifth St., downtown, (877) 598-8703.

WILLIE NELSON

May 12: The iconic grandfather of country music supports his newest album, simply entitled *Country Music*, which dropped April 20. **Tickets:** $29.50–$69.50. Wed 8 pm. PNC Pavilion, 6295 Kellogg Ave., Anderson Twp., (800) 745-3000.

NANCY JAMES SINGS BIG BAND JAZZ...AND MORE

May 13: Cincinnati television and music personality presents big band classics, accompanied by the Sound Body Jazz Orchestra. **Tickets:** $15–$18. Thurs 7:30 pm. The Carnegie Visual and Performing Arts Center, 1028 Scott Blvd., Covington, (859) 957-1940.

TESSA SOUTER QUARTET

May 13: New York-based vocalist fuses jazz with flamenco, Indian, and Middle Eastern influences.

PHOTOGRAPH COURTESY MILLS ENTERTAINMENT

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Thurs 7:30 pm. **Cover:** $10. The Redmoor, 3187 Linwood Ave., Mt. Lookout, (513) 871-6789.

DON'T MISS! SHARON JONES AND THE DAP-KINGS

May 17: Soulful grooves from their fourth studio album, *I Learned the Hard Way*. **Tickets:** $17–$20. Mon 9 pm. The Southgate House, 24 E. Third St., Newport, (859) 431-2201.

COUNTRY THROWDOWN TOUR 2010

May 21: An all-day, multi-stage country music extravaganza. Headliners include Montgomery Gentry, Jamey Johnson, Little Big Town, Jack Ingram, and Eli Young Band. **Tickets:** $21–$41. Fri 1 pm. Riverbend Music Center, 6295 Kellogg Ave., Anderson Twp., (800) 745-3000.

MARTIN SEXTON

May 23: Acoustic folk rocker shares socio-political musings—everything from post-9/11 society to the birth of his son—on his newest album, *Sugarcoating*, released in April. **Tickets:** $22–$25. Sun 8 pm. 20th Century Theatre, 3021 Madison Rd., Oakley, (800) 745-3000.

I HEAR MUSIC IN THE AIR: AN EVENING WITH MARVIN SAPP

May 29: A 2008 BET award winner for best gospel artist, the gospel superstar presents uplifting ballads from his 2010 album, *Here I Am*. **Tickets:** $27.50–$42.50. Sat 7 pm. Procter & Gamble Gall, Aronoff Center for the Arts, 650 Walnut St., (513) 621-2787.

WILLIAM MENEFIELD IN CONCERT: CELEBRATING 30 YEARS OF LIFE AND MUSIC

May 29: To commemorate his birthday, hometown jazz pianist William Menefield presents a concert of standards and originals. **Tickets:** $10. Sat 8 pm. Woodford Auditorium, 3500 Lumford Pl., Kennedy Heights, (513) 673-1472.

THEATER/ DANCE

AIN'T MISBEHAVIN'

May 1–29: A fun-filled revue showcasing the music of jazz great Fats Waller. **Tickets:** $25–$67. Call for times. Robert S. Marx Theatre, Playhouse in the Park, 962 Mt. Adams Cir., Mt. Adams, (513) 421-3888.

YOU CAN'T TAKE IT WITH YOU

May 5–23: The tale of a zany family whose daughter has caught the romantic attention of a boy from a high-society family. **Tickets:** $16–$17. Call for times. Showboat Majestic, Public Landing at Mehring Way, downtown, (513) 241-6550.

DON'T MISS! IN THE UPPER ROOM/THE SAMMY PROJECT

May 7 & 8: Twyla Tharp's explosive Philip Glass–scored piece is paired with Darrell Grand Moultrie's *The Sammy Project*, set to the music of Sammy Davis Jr. **Tickets:** $25–$80. Fri & Sat 2 & 8 pm. Aronoff Center for the Arts, 650 Walnut St., downtown, (513) 621-5282.

CURTAINS

May 7–15: A musical comedy whodunit. Presented by Cincinnati Music Theatre. **Tickets:** $19.50–$20.50. Call for times. Jarson-Kaplan Theater, Aronoff Center for the Arts, 650 Walnut St., downtown, (513) 621-2787.

LEGALLY BLONDE

May 11–23: A sorority sweetheart wriggles her way into Harvard Law School after her boyfriend dumps her for someone more "serious" about life. **Tickets:** $22.50–$64.50. Call for times. Procter & Gamble Hall, Aronoff Center for the Art, 650 Walnut St., downtown, (800) 982-2787.

THE DIXIE SWIM CLUB

May 14–30: Five friends who met on a college swim team reunite each year for a weekend getaway. Presented by Mariemont Players, Inc. **Tickets:** $17. Call for times. Walton Creek Theater, 4101 Walton Creek Rd., Mariemont, (513) 684-1236.

THE FANTASTICKS

May 15–June 20: The coming of age classic. **Tickets:** $49–$54. Call for times. Thompson Shelterhouse Theatre, Playhouse in the Park, 962 Mt. Adams Cir., Mt. Adams, (513) 421-3888.

KID STUFF

FANTASTIC FARM FRIDAYS

Thru May 28: Plant veggies, fish (bait and poles provided), and interact with farm animals. Presented by Hamilton County Park District. **Admission:** free; park district motor vehicle permit required. Additional charge for pony and wagon rides. Fri 10 am–2 pm. Parky's Farm, 10073 Daly Rd., Winton Woods, (513) 521-3276.

STORYBOOK FUN WITH CURIOUS GEORGE

May 8 & 9: Live performances with Curious George include games, songs, storybook readings, dancing, and lots of audience interaction. **Admission:** free with Zoo admission, $9–$14. Call for times. Cincinnati Zoo and Botanical Garden, 3400 Vine St., Avondale, (513) 281-4700.

DON'T MISS! ZAK MORGAN MEETS THE GREAT MORSELLINI

May 16: Presented by Pipsqueak Theater. **Admission:** $15. Sun 4 pm. 20th Century Theater, 3021 Madison Ave., Oakley, (513) 520-9500.

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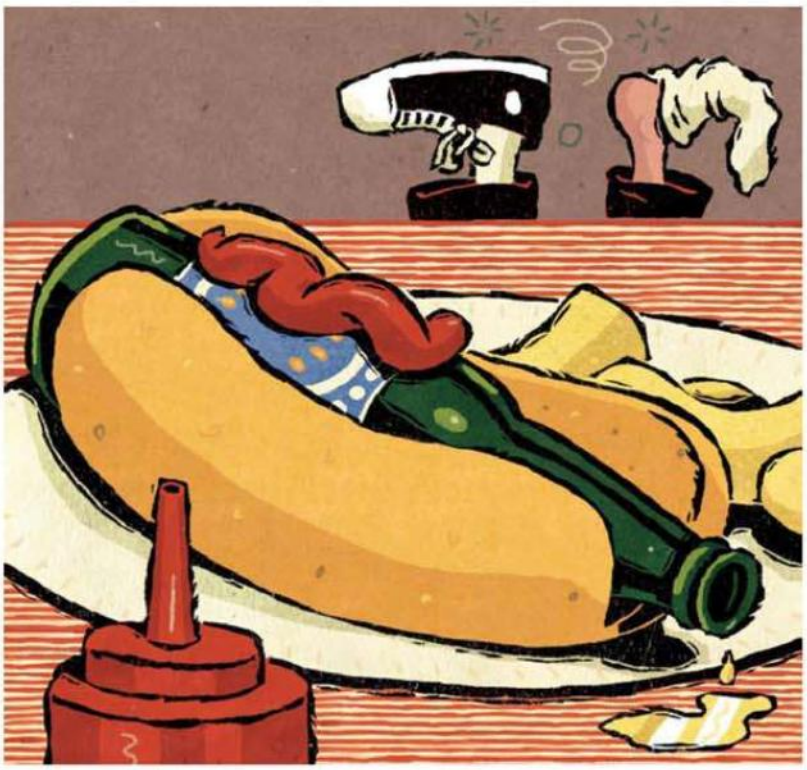
The milestones, masterpieces, and firsts of Cincinnati's rich brewing history.



1796—NUMBÜNDNUMBER: The city's first locally brewed beer as well as its most popular one for over 70 years, this pilsner's not-so-secret ingredient was a judicious dash of clove oil, which anesthetized a drinker's tongue and taste buds, thus making it the perfect accompaniment/antidote to German home cooking.

1808—BLITZENSCHNELL: A high-potency, low-cost beer that was sold in *übergroß* 40-ounce "to-go" steins. It proved to be a favorite among the growing ranks of disaffected German youth who idly roamed Over-the-Rhine in baggy lederhosen hanging well below their hips.

1823—THESES 95: Produced by Max Stagger, a strict Lutheran, Theses 95 was Ohio's first fortified beer, or malt liquor. Its name referred to the fact that any man who drank more than three could expect to wake up the next morning feeling like his head had been nailed to a church door.

1857—VISIGOTHIC RASPBERRY WHEAT BROWN ELIXIR: Generally acknowledged as the original microbrew/niche beer. Unfortunately, there simply weren't enough hypochondriacal gay barbarians in town to sustain the brand.

1900—JEWISH MOERLEIN: A limited production beer that served to commemorate the 25th anniversary of the founding of Cincinnati's Hebrew Union College, and coincidentally, the 25th anniversary of the city's first restricted country club.

1909—BAVARIAN CREAM STOUT: William Howard Taft's favorite tipple. At 7,000 calories per bottle, a huge contributor to the making of our hugest president.

1924—DOPPELDADA BOCK: Produced by the Ernst Brewery, DoppelDada was the first (and last) surreal beer. It was fermented using the ribs of 1,000 umbrellas and sold by the pocketful.

1933—EINSTEIN ALE: With a recipe that had its origins in Germany, Einstein was sold as a draft beer only and was notable for being all head.

1941—WEINERBURGER: Burger Brewery not only captured the public's imagination but cornered the closet alcoholic market with a singular innovation: hollowed-out half-pound sausages filled with eight ounces of their popular suds.

1949—GEM CITY BEER: An attempt by the Beidendorfinchgloecher Brewery to reach out to Daytonians with a beer that "tastes like your hometown." Good to their word, Gem City Beer was dull, uninteresting, and generally disparaged.

1968—BREAK THE SHACKLES OF THE WHITE OPPRESSOR PARTY PACK: Launched to cash in on the black rage that fueled the 1968 race riot, this novelty beer eight-pack featured bottle caps topped with cotton wool, to resemble Molotov cocktails.

ILLUSTRATION BY ADAM McCAULEY

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Pictured left to right: Kip Heekin, Monica Moore, Joel Stone, David Hummel, Kelley Jensen.

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